



This is a digital copy of a book that was preserved for generations on library shelves before it was carefully scanned by Google as part of a project to make the world's books discoverable online.

It has survived long enough for the copyright to expire and the book to enter the public domain. A public domain book is one that was never subject to copyright or whose legal copyright term has expired. Whether a book is in the public domain may vary country to country. Public domain books are our gateways to the past, representing a wealth of history, culture and knowledge that's often difficult to discover.

Marks, notations and other marginalia present in the original volume will appear in this file - a reminder of this book's long journey from the publisher to a library and finally to you.

Usage guidelines

Google is proud to partner with libraries to digitize public domain materials and make them widely accessible. Public domain books belong to the public and we are merely their custodians. Nevertheless, this work is expensive, so in order to keep providing this resource, we have taken steps to prevent abuse by commercial parties, including placing technical restrictions on automated querying.

We also ask that you:

- + *Make non-commercial use of the files* We designed Google Book Search for use by individuals, and we request that you use these files for personal, non-commercial purposes.
- + *Refrain from automated querying* Do not send automated queries of any sort to Google's system: If you are conducting research on machine translation, optical character recognition or other areas where access to a large amount of text is helpful, please contact us. We encourage the use of public domain materials for these purposes and may be able to help.
- + *Maintain attribution* The Google "watermark" you see on each file is essential for informing people about this project and helping them find additional materials through Google Book Search. Please do not remove it.
- + *Keep it legal* Whatever your use, remember that you are responsible for ensuring that what you are doing is legal. Do not assume that just because we believe a book is in the public domain for users in the United States, that the work is also in the public domain for users in other countries. Whether a book is still in copyright varies from country to country, and we can't offer guidance on whether any specific use of any specific book is allowed. Please do not assume that a book's appearance in Google Book Search means it can be used in any manner anywhere in the world. Copyright infringement liability can be quite severe.

About Google Book Search

Google's mission is to organize the world's information and to make it universally accessible and useful. Google Book Search helps readers discover the world's books while helping authors and publishers reach new audiences. You can search through the full text of this book on the web at <http://books.google.com/>

SCHLESINGER LIBRARY



RS L82H H

Arthurian Cook Book

641.6195
N567t

To Coral
From
Aunt Fannie and Jessie



Sunshine Cake

1 cup sugar

3 eggs

1 1/2 cups flour

1/2 tsp salt 5 drops of water

1 " " " " vanilla

put the whites of eggs into
well-beaten

THE ALTRURIAN COOK BOOK

FAVORITE RECIPES CONTRIBUTED BY THE
WIVES AND DAUGHTERS OF

T R O Y

"And through the halls there walked to and fro
A jolly yoeman, marshal of the same,
Whose name was Appetite."—SPENCER.



1910
THE MAGEE BROS. CO.
PIQUA, OHIO

641.6195

N5617

Edited by
The Troy Altrurian Club,
1897

Enlarged Second Edition,
Printed 1902.
Enlarged Third Edition,
Printed 1910.



Dedicated
TO THE CITIZENS OF TROY,
Who have so generously favored us with their
patronage this book is
GRATEFULLY DEDICATED.

WHAT does cookery mean? It means the knowledge of all fruits and herbs and balms and spices, and all that is healing and sweet in the fields and groves, and savory in meats. It means carefulness, and inventiveness, and watchfulness, and willingness, and readiness of appliance. It means the economy of your great grandmother and the science of modern chemists. It means much tasting and no wasting; it means English thoroughness, and French art and Arabian hospitality; and as you are to see imperatively that everybody has something pretty to put on, so you are to see even yet more imperatively that everybody has something nice to eat.—RUSKIN.

Preface

Another cook book, when of cook books there is no end?

Our only apology for bringing this one to your notice, is the recognition of the fact, that in the culinary art, great progress is constantly being made, and there should never be an end to cook books.

In giving these, our favorite receipts, we lay no claim to originality, having compiled those which long experience have proven reliable and good.

You will find in this volume, choice soups, good bread, substantial meats, delicious cakes, dainty deserts, excellent pastry, and in short, all that an old or young housekeeper needs to aid her in preparing palatable and attractive dishes for her table. We believe that where care is exercised and directions followed, the results in every case will be satisfactory; always bearing in mind Ruskin's saying, "If food is carelessly prepared, no one expects Providence to make it palatable." To all who have in any way contributed to this enterprise and thereby made its success a possibility, we are indebted for a simple, practical book, which we trust will be its own recommendation, wherever it may find an abiding place.

CONTENTS

	PAGE
Soups.....	9-18
Fish.....	19-24
Oysters.....	25-29
Game and Poultry.....	30-39
Meats.....	40-52
Meat Sauces.....	52-54
Croquettes.....	54-56
Eggs.....	57-60
Sandwiches.....	61-63
Vegetables.....	64-76
Catsups.....	77-79
Pickles.....	79-90
Salads.....	91-102
Chafing Dish.....	103-107
Bread.....	108-119
Fritters, Muffins, Pan Cake, Etc.....	120-125
Pastry.....	126-137
Puddings and Dumplings.....	138-153
Weights and Measures.....	154
Cakes.....	155-176
Icings and Fillings.....	176-179
Cookies, Crullers, Etc.....	179-187
Fruits.....	188-197
Custards.....	198-205
Frozen Dainties.....	206-213
Candies and Sweet Meats.....	214-220
Invalid's Tray.....	221-224
Beverages.....	225-228
Left-Overs.....	229-232
Facts Worth Knowing.....	233-235

S O U P S

"With dispatchful looks in haste
She turns, on hospitable thoughts intent,
What choice, to choose for delicacy best
What order so contrived, as not to mix,
Taste not, well joined, unelegant, but bring
Taste after taste upheld with kindest change."
PARADISE LOST.

A GOOD GAME SOUP.

In the game season a good soup may be prepared at very little expense by using the remnants of different dishes. Take the legs and bones, break up and boil in some broth for an hour. putting in all the meat from the breasts of birds left over. Boil four or five turnips and mash them fine. Pound the meat up fine and pass through a sieve. Strain the broth, add the meat and turnips and heat all together. Mix the yolks of three or four eggs with half pint of cream. Stir into the soup and remove just as it comes to a boil as boiling curdles it.

BEAN SOUP.

A very good recipe can be made from the remains of baked beans, the home baked beans giving it a good color; add water to thin, a bit of onion, cook to a pulp, and pass through a colander; if a little stock or some pieces of fresh meat are at hand, add to it. A pint of tomatoes, boiled and strained, added to the bean soup makes a pleasant change. MRS. M. E. BAIRD.

BEAN SOUP.

Boil pint of beans in water with piece of salt pork, not too fat; when nearly done add one onion minced fine, a tablespoon of flour, salt and cayenne pepper; strain and serve with toast or crackers which have been warmed in oven.

BEEF SOUP.

Put beef on to boil in cold water and cook until tender. For four quarts of soup take three good sized potatoes, two onions, a handful of chopped cabbage and three good-sized tomatoes; cook all until tender, then remove meat, drain vegetables and mash them fine; brown a tablespoon of flour in one of butter, put all into the liquid and let it come to a boil; add salt and pepper to taste.

MRS. B. R. HOUSER.

BEEF VEGETABLE SOUP.

Take soup bone, cover with cold water and let it boil slowly, skimming thoroughly. An hour before dinner chop fine one-half head of cabbage, three or four good sized potatoes, one turnip, two carrots, one tomato, half a root of celery, one onion, and a cup of corn; (peas may be added if desired.) Add with chopped meat to soup, season with salt and pepper and a few cloves.

MISS CALLIE GATES.

BOUILLON.

Take a fifteen-cent leg of beef, boil six hours. One hour before done add one-third of a lemon peel, three heads of cloves, a little nutmeg, four stalks of celery, a little red pepper, a few leaves of parsley, one-half onion; salt to taste. When done strain into a crock and when cool skim off grease; heat slowly when preparing to serve.

MRS. E. A. JACKSON.

CALF'S HEAD SOUP.

Lay one calf's head in cold water over night. Remove the large bones, take out the tongue and brains and set aside; put on to cook in eight quarts of water and boil until meat drops from bones; chop the meat very fine and season with salt and pepper, cabbage, onion, potato, celery, and tomato, if you like, one tablespoon browned flour, a teaspoon whole cloves and three or four slices of lemon.

CLEAR SOUP.

A few points are essential in making good soup. Beef is the best meat, as it contains the best nourishment. The meat should be allowed to simmer and not boil hard. If a shank or joint is

used, it should be well cracked that the marrow may be extracted. Put to cook in cold water and by a gradual heat bring to a slow simmer which should be kept up for four or five hours. For the first hour it should be frequently skimmed. For three quarts of soup, add three good-sized potatoes, three onions sliced, one pint of sliced cabbage and tomatoes; boil two hours more, then strain through a colander and serve hot. Pearl barley may be added to the clear soup, and boiled one-half hour before serving.

HANNAH M. GAHAGAN.

CONSOMME.

Two pounds of lean beef, two pounds of veal, one onion, one bay leaf, stalk of celery, sprig of parsley, small sized carrot, two quarts of cold water, two tablespoons of butter. The under part of the round of beef and the knuckle of veal are the best for this soup. Cut the meat into pieces about an inch square. Put the butter in the soup kettle and let it brown; add to it the meat and stir over the fire until the meat is nicely browned. Cover the kettle and let simmer for thirty minutes. Add the water and let simmer for four hours. Add the vegetables and bay leaf and simmer one hour longer. Strain and put in a cold place to cool. When cold, remove the fat and it is ready to use.

CONSOMME.

Clarify strong beef stock with white and a shell of one egg. Strain and serve, should be clear and amber color.

CREAM OF CORN SOUP.

Grind one large tea cup of dried corn in coffee mill; boil twenty minutes in one quart of water, add one teacup of cream, season with salt and pepper. Thicken with one tablespoon each of butter and flour rubbed to a smooth paste.

MRS. C. L. VAN CLEVE.

CELERY BISQUE.

Three stalks of celery broken up and stewed in one quart of water for twenty minutes; skim out the celery and add one quart of milk; boil for three minutes and thicken with one tablespoon of flour rubbed into two tablespoons of butter.

MRS. J. H. GREEN,

CREAM OF CORN SOUP.

Take one can of corn and add one pint of hot water. Drain off the liquor and add two tablespoons of butter, two tablespoons of flour, one pint of hot milk, slice of onion, one teaspoon of sugar and salt and pepper. When thoroughly cooled take out onion, add one cup of whipped cream, and one cup of popped corn or puffed rice and serve quickly.

MISS VINA BARNETT.

CREAM OF CELERY SOUP.

Boil a half teacup of rice in three pints of milk until it will run through a sieve; grate the white part of two stalks of celery on a coarse grater and add to the rice milk after it has been strained, also a quart of stock; boil this until the celery is perfectly tender; season with salt, pepper, and a very little grated nutmeg and serve. The soup should be creamy and if no fresh celery is to be found, celery salt or extract may be used. The stock may also be made of beef extract, one-half teaspoon to a quart of hot water.

MRS. ROBERT J. SMITH.

CREAM OF FISH SOUP.

Take remnants and bones of boiled fish and cover with one quart of water; add a little parsley and small onion, cook slowly and drain; put liquor back on the stove and add one pint of milk, thickened with two tablespoons of flour and one of butter to the liquor, season with salt and pepper, and serve.

CREAM OF PEA SOUP.

Shell half a peck of green peas; put the pods into a soup kettle with plenty of cold water, and set over the fire to boil until tender; drain, return the water to the kettle, put in the peas, and let boil for half an hour; take out a pint of the peas, mash the remainder in the soup, add three pints of milk and the whole peas; let boil two or three minutes; beat an egg, mix with a tablespoon each of butter and flour, mix gradually into the soup, take from the fire, season with salt and pepper, and serve.

D. M.

CREAM OF PEA SOUP.

One can peas, one quart of new milk, two tablespoons of flour, two tablespoons of butter, two level spoons of salt, dash of cayenne pepper, a bay leaf, blade of mace and a very small piece of onion. Put milk on to heat, add bay leaf, mace, onion, salt, pepper and peas, which have been put through a colander. Let boil up once and remove bay leaf, mace and onion and add the butter and flour which have been creamed together. Beat with wire egg-beater until smooth. MRS. B. W. JONES.

CREAM OF POTATO SOUP.

Cut four or five potatoes into small pieces, boil until very tender and proceed exactly as for cream of pea soup.

MRS. B. W. J

CROUTON FOR SOUP.

Cut bread into squares or oblong lengths half inch thick. Pour melted butter over them and brown in oven. E. B.

EGG BALLS FOR SOUP.

Boil three eggs, mash yolks with yolk of one raw egg and one teaspoon of flour; pepper and salt, make into balls and serve.

GREEN PEA SOUP.

Put peas on in cold water; when done season with butter and flour, browned; salt and sugar to taste. Add dumplings, cooking until light enough to come to surface.

DUMPLINGS.

Put into a skillet one-half pint of boiling water and one-half cup of butter; stir flour enough to make a stiff, smooth paste; when cool add three eggs, salt and nutmeg; nice also for beef soup.

MRS. C. L. COOLIDGE.

GREEN TURTLE SOUP.

One turtle, two onions, a bunch of sweet herbs, juice of one lemon, four quarts of water, salt to taste. Cut up the turtle, meat and bone, add the water and herbs, etc., and stew four hours. Strain. thicken with brown flour and add the green fat, cut in small lumps, simmer gently an hour longer, If there are

eggs in the turtle, boil them in a separate vessel for four hours, and throw into the soup before taking up. If not, put in force meat balls; then add the lemon juice. Serve at once.

FORCE MEAT BALLS FOR THE ABOVE.

Six tablespoons of turtle meat chopped very fine. Rub to a paste, with the yolk of two hard boiled eggs, a tablespoonful of butter, and, if convenient, a little oyster liquor; season with cayenne, mace and half a teaspoon of white sugar and a pinch of salt. Bind all with a well-beaten egg; shape into small balls; dip in egg, then in powdered cracker; fry in butter or deep fat, and drop into the soup when it is served.

CREAM OF CHICKEN SOUP.

Cook one medium sized chicken with four veal chops until tender. Put a bay leaf in the kettle for about five minutes just before taking off the stove. Take three pints of strained stock, season with salt, pepper and one-half teaspoonful of sugar and one tablespoonful of butter. Thicken with two tablespoonfuls of flour and cook thoroughly. Chop half cup of blanched almonds and one cup of chicken and stir lightly through soup. Just before serving add one cup of whipped cream.

MRS. A. F. BROOMHALL.

MACARONI SOUP.

Break macaroni into small lengths, cook until done in salt water. Serve with stock of any kind, well seasoned.

MOCK BISQUE

One-half can of tomatoes, one quart of milk, one-third of a cup of butter, one teaspoon of salt, one tablespoon of corn starch and one-half saltspoon of white pepper; stew tomatoes until soft enough to strain; boil milk in a double boiler; cook one tablespoon of the butter and corn starch together, adding enough hot milk to make it pour easily; stir carefully into boiling milk and boil ten minutes; add the remainder of the butter, pepper and strained tomatoes. Serve very hot.

A little celery chopped fine added to the above soup improves it for some persons.

MRS. W. L. HALM.

NOODLE SOUP.

For beef or any other kind of stock. One egg well beaten, one-half egg shell of water; add flour until very stiff, roll thin and set out to dry; dredge with flour and roll into large roll, cut into very thin strips; shake out and stir into hot broth. Noodles dry much faster without salt.

R. P.

NOODLE SOUP.

Beat together three eggs and work in as much flour as they will absorb, making a stiff dough; roll very thin into large sheets and let dry on the bread board two hours, turning over once in the meantime; roll into a roll, and with sharp knife cut into strips as fine as straw. Have ready a kettle of boiling salt water, shake out noodles, drop into water and boil five minutes; take out with a porous ladle and serve with good beef stock which has been well seasoned and clarified. Cooking noodles in the soup destroys both flavor and color.

MRS. A. F. B.

OKRA SOUP.

Fry one pound of round steak, cut in bits, two tablespoons of butter and one sliced onion until very brown. Add to three or four quarts of cold water in soup kettle and boil slowly for one hour; add one pint of sliced okra and simmer three hours or more; season with salt and pepper, strain and serve.

OX-TAIL SOUP.

Two ox-tails, two tablespoons of butter, one onion, four cloves, one carrot, one turnip, one bay leaf, two quarts of cold water or stock. Salt and pepper to taste. Wash and wipe the ox-tails and cut them in pieces about one inch long. Put the butter into a frying-pan; when hot throw in the ox-tails and stir until they are brown. Then skim them out and put them into a soup kettle with the other ingredients. Simmer about two hours. Remove the vegetables, add salt and pepper and serve.

PINK SOUP.

Cook one quart of tomatoes and strain through a sieve; add salt to taste, a thought of cayenne pepper, one-fourth teaspoon

soda, one tablespoonful each of butter and flour; heat one quart of milk, and when ready to serve pour liquids together.

MRS. ANNA R. BRECHBILL.

PLAIN BEAN SOUP.

Put a pint of navy or marrowfat beans in a kettle with two quarts of cold water. When boiling add a pinch of soda; season with salt, pepper and butter, or a piece of fat pork if desired. Cook till the beans fall apart, adding hot water if necessary. Put the soup through a colander or serve it with all the beans in.

POTATO SOUP.

Cook four medium sized potatoes in a quart of water, mash the potatoes fine, add a pint of milk and thicken with two table-spoons of flour; browned in a skillet; season with salt pepper and butter.

POTATO SOUP WITH RIVELS.

Pare and cut into dice, three or four medium sized potatoes; cook in a small amount of salt water. When well done pour over the potatoes a quart of milk, or milk and cream. If milk is used, add large lump of butter, season with salt and pepper and stir frequently until it comes to a boil; then add rivels made from the yolk of one egg, salted, into which enough flour has been sifted to enable you to make the rivels smooth and fine. Add these slowly to the boiling milk, and cook about fifteen minutes longer, being very careful not to let it burn. Do not let it get too thick. Cool with cream.

MRS. NOAH YOUNT.

RICE SOUP.

Put three tablespoons of rice into clear beef stock, boil until tender; beat up the yolk of one egg in the bottom of your tureen and pour the hot soup on it slowly, stirring as you pour. Season and add teaspoon of celery salt.

MRS. BATES.

STOCK

Put a soup bone weighing seven or eight pounds in cold water enough to cover it well, (say one quart to every pound of meat); let it heat and simmer awhile, then put in two or three

whole turnips, two or three carrots and two onions. Let all simmer slowly three or four hours. Take out the meat and onions, rub the carrot and turnips through a colander into the soup and set it away to cool. When cool take off the cake of fat from the top. This is the soup stock, and should be made the day before you wish to have soup on the table. With this a variety of good soups can be made. MISS DORA M. NORTON.

SOUP STOCK.

Three pounds of fresh lean beef, cracked bones, remnants of poultry or other meats; three quarts of cold water. Cover and let slowly come to a boil; then simmer, skimming off scum as it rises, until meat is tender; when meat is two-thirds cooked, add one large onion, one-half stock of celery, a half dozen cloves, a little mace, salt and cayenne pepper to taste. Strain through fine sieve, and when cold skim off any grease that arises. Will keep a long time if left in a cool place. For use of meats see Left Overs.

TOMATO SOUP.

To one-half can of tomatoes add one pint of water; when nearly boiled add one-half teaspoon of soda and strain through a colander; melt a large tablespoon of butter, and into it mix a tablespoon of flour; season with salt and pepper and pour into tomatoes. Boil one quart of milk and pour into the tomatoes just before serving.

MISS BESSIE GEARHART.

TURKEY BONE SOUP.

Take the bones when the meat is removed and put into two quarts of water; boil two hours, remove the bones and add about one-half cup of rice; season with salt and pepper and let it boil one-half hour longer.

MRS. L. M. LINDENBERGER.

TURTLE SOUP.

Put the turtle in three pints of cold water and cook until tender; strain off the broth and remove meat from the bones; chop the meat fine and return to the broth. Season with salt and pepper, then add one tablespoon each of chopped cabbage,

onion, potato, celery and one tomato. Simmer slowly until done, then add one teaspoon each of whole cloves and allspice.

MRS. GEORGE H. PEARSON.

VEAL SOUP WITH DUMPLINGS.

Secure the upper part of two nice veal joints. Wash carefully and place in a large kettle, with one gallon of warm water; cover closely and skim as it comes to a boil; let it cook slowly for two hours; salt and pepper after skimming; when meat is tender, remove from the broth, add hot water necessary for family. Add butter size of an egg and let boil. Drop in the dumplings prepared as follows: One pint of flour, one heaping teaspoon of baking powder sifted together; a pinch of salt and enough milk to make a soft dough; roll a half inch thick and cut with small cutter. Drop into soup one by one and cover quickly, cooking dumplings ten minutes. Serve at once.

MRS. LIZZIE KYLE.

VEGETABLE SOUP.

Boil soup bone for three hours; to this broth add one large potato, one onion, celery, cabbage, and parsley; chop fine and boil one hour; season with salt and pepper. Just before serving, add hard boiled egg chopped fine.

MRS. G. R. McCONNELL.

WHITE SOUP.

Take the clear part of the soup stock, add two or three table-spoons of oat meal or cracked wheat, farina or barley, which has been cooked until tender. Add a pinch of nutmeg or cinnamon and season with salt and pepper to taste.

FISH

"The silvery fish,
Grazing at large in meadows submarine
Fresh from the wave, now cheers
Our festive board."

BAKED FISH.

Take fine large fish, let stand in salt water for two hours; rub well with pepper; make a dressing of bread crumbs, one tablespoon of butter, small onion chopped fine, salt and pepper; stuff fish with dressing, tie or sew up, put in a pan with sufficient hot water to cover the bottom of the pan; sprinkle over with flour and small pieces of butter. Bake slowly one hour. Garnish with hard boiled eggs. Some like a slice of salt pork laid in the pan with the fish. Serve with the following sauce: After removing fish from pan, add a cup of cream or milk, one tablespoon of melted butter and chopped parsley; let thicken and serve over fish at table.

MRS. W. A. CARVER.

BAKED FISH.

Clean, wipe and dry the fish; rub with salt, stuff and sew; cut gashes two inches apart in each side, skewer into the shape of letter S, and put on fish sheet; rub all over with soft butter, salt and pepper; place narrow strips of fat salt pork in gashes; dredge well with flour. Put into hot oven without water; baste when the flour is brown and often afterward. Remove when done strips of pork, skewer or strings, wipe off all fat or water, and place on hot platter. Pour Hollandaise sauce around (not over) the fish, or serve drawn butter sauce flavored with lemon in a sauce boat, and pile Saratoga chips around the fish. Garnish the head of the fish with parsley or water cress.

STUFFING.

For baked fish weighing from four to six pounds: One cup of

cracker crumbs, one saltspoon of salt, one teaspoon of pepper, one teaspoon chopped onion, one teaspoon each of parsley, capers and pickle, one-fourth cup butter.

TO SERVE THE FISH.

Make an incision along the backbone the entire length of the fish then draw the fish away from the bone on each side, cutting at right angles with the bone; raise the bone to reach the stuffing and serve. The skeleton should be left entire on the platter.

MRS. W. L. HALM.

BAKED WHITE FISH.

Take a white fish, dress from the head. Scald a dozen crackers; put in one dozen oysters, piece of butter size of a walnut, a pinch of salt and pepper, making dressing; stuff the fish, lay on top several slices of bacon, lay in pan with several tablespoons of water and bake in a hot oven, basting often; Serve with the following: Take half dozen hard-boiled eggs, powder the yolks and make into paste with olive oil; and vinegar until about the consistency of cream, season with dry mustard, salt, pepper and sugar; flavor with lemon juice and just before serving add a cup of cream. Garnish with sliced lemon and parsley.

MRS. JOHN G. SENOUR.

BAKED FISH.

Procure a fish weighing five pounds. Make a stuffing of half pint of fine bread crumbs, a tablespoon of salt, pepper to taste, a small lump of butter, and cold water to moisten well; put this into the body of the fish and sew up the opening. Place in a baking pan and cut gashes across the body of the fish, half inch deep; dredge well with salt, pepper and flour; bake one hour, basting every fifteen minutes; the water in the pan must be renewed often, as the bottom of the pan is simply covered with it, each time. Place on a platter whole, and garnish with parsley.

MRS. T. B. WHEELER.

BAKED FISH.

Take a three pound fish. Dressing: One cup of bread crumbs, one teaspoon of chopped parsley, one teaspoon of chopped onion,

half teaspoon of salt, two tablespoons of butter, two tablespoons of water, dash of cayenne pepper. Fill fish with dressing and sew up the opening. Put a strip of bacon in a pan, lay the fish on it. Cut pieces of butter and bacon over it. Add half cup of hot water and teaspoon of salt. Baste every ten minutes while baking.

MRS. B. W. JONES.

BOILED FISH.

Take a four pound fish, clean thoroughly, removing head, tail and fins; take piece of cheese cloth, fold over the fish and baste loosely, following outline of the fish; lay in hot water slightly salted and boil steadily for thirty minutes. When done, unroll carefully on hot platter. Serve with the following: Make clear sauce with cornstarch and water, stir in mashed yolks of two eggs, juice of one lemon, small lump of butter, salt and pepper and chopped whites of eggs. This should be like thick cream.

MRS. EMMA BAIRD.

BOILED SALT MACKEREL.

Wash large mackerel in several waters, and soak in cold water over night. In the morning wash several times, put on to boil in cold water to which one tablespoon of vinegar has been added; let boil twenty or thirty minutes, take out carefully, place on hot platter, pour over it melted butter and serve with sliced lemon.

BROILED WHITE FISH.

Three pounds of fish split open and wiped dry; butter broiler well; place over charcoal fire and broil from twenty to thirty minutes; place on plates, pour over melted butter, and garnish with crisp bacon and sliced lemon.

MRS. L.

BROILED FISH WITH RICE.

Clean two fish of about two pounds each. Divide them into two parts lengthwise: place them on a dish and season with salt and pepper and rub with a little oil or butter. Broil over hot coals, turning them two or three times, being careful that they broil evenly. Remove from the fire; place on a platter on which a bed of warm, boiled rice has been laid, and pour over it fish sauce.

FISH SAUCE: Place the yolks of two eggs in a bowl; beat well with salt and pepper; then add, drop by drop, three tablespoonfuls of olive oil, or the equivalent in melted butter. Add to this little by little, and stirring, one tablespoonful of vinegar. Continue to stir, and add two tablespoonfuls more of olive oil or butter, stir thoroughly, and pour over the fish and rice

MRS. T. M. CAMPBELL.

BROOK TROUT.

Clean and fry in butter till they are a nice brown. Serve garnished with watercress.

MRS. M. K. GANTZ.

CREAMED SALMON.

Take can of salmon, heat through before opening in boiling water; make a cream of milk thickened with a tablespoon of flour; butter, salt and pepper to taste, and pour over salmon which has been laid on buttered toast. A nice breakfast dish.

MRS. M. E. B.

CLEAR SAUCE FOR FISH.

Take a pint of hot water; stir into this one tablespoon of corn starch, add juice of one lemon, butter, salt and pepper; cook until clear, and about the consistency of thick cream.

CODFISH BALLS.

Put into a sauce pan one cup of salt codfish and one and one-half pint of raw potatoes: cover with water and let slowly come to a boil; drain off water and pour over fresh boiling water, and cook until both are tender; drain and mash fine, add a tablespoon of butter and pinch of cayenne pepper, add two well beaten eggs, make into balls, roll in flour or rolled cracker, and drop into boiling lard.

CREAM CODFISH.

Pick the fish fine and let stand in water until freshened; boil until tender, drain off water and cover with fresh milk; add piece of butter, beat three eggs until light, add to milk and fish, and cook until thickened. Serve with boiled potatoes.

MRS. GEORGE S. LONG.

CREAMED FISH SAUCE.

Boil one pint of milk, one small onion minced fine, butter size of walnut, salt and pepper; enough flour to make a good gravy, and the mashed yolk of a hard boiled egg.

ESCALLOPED SALMON.

One can of salmon, minced fine; drain off liquor and throw away. For the dressing, boil one pint of milk, two tablespoons of butter, salt and pepper to taste. Have ready one pint of fine bread crumbs (or cracker crumbs), place a layer in the bottom of dish, then a layer of fish, then of dressing and so on, having crumbs for the top layer. Bake till brown.

MRS. NOAH YOUNT.

ESCALLOPED SALMON.

Cover the bottom of pudding dish with salmon sprinkled with salt and pepper; make a sauce of cream and a tablespoon of corn starch; pour over salmon, alternating sauce and salmon, small pieces of butter, salt and pepper; cover top of dish an inch thick with layer of cracker crumbs, and some of the cream poured over the top. Bake a half hour in a hot oven.

MRS. LIZZIE KYLE.

FILLETS OF FISH.

Take the bone out of the fish; cut into lengths three inches long, season with salt and pepper, dip into beaten egg, roll in cracker crumbs, and fry in hot lard. Garnish with green peas or mashed potatoes. Excellent.

FISH TURBOT.

One white fish boiled and picked into bits. Put one quart of milk over the fire, season with salt and pepper and stir into the hot milk, half cup of butter and half cup of flour rubbed together. When thick add one small onion chopped fine, one tablespoon of chopped parsley and salt and pepper to taste. Put in the fish and pour the mixture into shells or a baking dish. Cover with bread crumbs and butter and bake.

MRS. LEONARD A. WHEELER.

FRIED FISH.

After fish is cleaned and washed, roll in a cloth to absorb moisture; cut in pieces, dip in beaten eggs and roll in flour or corn meal; fry in hot lard and butter. A few slices of breakfast bacon give a better flavor. Brown quickly, then cover and set back to steam and cook through.

MRS. MAYME SCOBEE.

FRIED FISH.

Place fish in salt water one hour; dry and rub good with pepper; roll in corn meal and fry in boiling lard and butter until a delicate brown. Serve with slices of lemon and tomato sauce.

MRS. L. M.

LOBSTER FARCI.

Two cupfuls of boiled lobster meat, one cupful of milk or cream, two tablespoonfuls of butter, one tablespoonful of flour, yolks of three hard boiled eggs, two tablespoonfuls of bread crumbs, one tablespoonful of salt, one tablespoonful of chopped parsley, one-fourth nutmeg, dash of cayenne pepper. Put into a saucepan one tablespoonful of butter, when it bubbles add one tablespoonful of flour; cook but not brown; add one cupful of milk slowly, and stir until smooth; then remove it from fire; add the salt, the pepper, the parsley, the yolks mashed fine, and lastly the lobster meat cut into small pieces one-half inch square.

SALMON ROLL.

One can salmon, one cup of cracker crumbs, two eggs, two tablespoons butter, and a little salt; steam two hours.

TARTARE SAUCE FOR FISH.

To a good mayonaise dressing add a small quantity of finely chopped mixed pickle.

MRS. WARREN COLEMAN.

"He was a bold man, who first ate an oyster."—Swift.

OYSTERS

"He was a bold man, who first ate an oyster."—SWIFT.

ANGELS ON HORSEBACK.

Select a dozen large oysters and bring to boil in their own juice; drain and season, then wrap in a very thin slice of bacon and fasten with a tiny skewer; broil about three minutes and serve on hot platter.

BAKED OYSTERS

Fill baking dish with alternate layers of bread crumbs and oysters; season each layer with salt, pepper and bits of butter; pour over all a large cup of cream; bake thirty minutes. Do not use oyster liquor.

BAKED OYSTER OMELET

One dozen oysters, three eggs well beaten with a little parsley and onion minced fine. Add a little cream, season with salt and pepper and turn all together into a hot buttered baking dish. Brown nicely in the oven. Serve with sauce if preferred.

C. J. P.

BROILED OYSTERS.

Drain select oysters in a colander then dip them one by one into melted butter to prevent sticking and place them on a wire gridiron; broil over a clear fire; when nicely browned on both sides, season with salt, pepper, and plenty of butter; lay them on hot buttered toast, moistened with a little hot cream. Must be served very hot to be nice. Oysters cooked in this way and served on broiled beef steak are nice.

L. W. L.

CREAMED OYSTERS.

One pint of oysters, one-half pint of cream, one tablespoon of flour, one teaspoon of salt and a pinch of cayenne pepper. Cook

oysters in their own liquor, until edges begin to curl; then drain. Cook cream in double boiler thickened with flour and butter, add oysters and serve.

CREAMED OYSTERS ON TOAST.

Serve the above recipe on hot buttered toast.

CREAMED OYSTERS WITH PIMENTOS.

Chop pimentos fine and mix well with above.

MRS. C. C. HOBART.

DEVEILED OYSTERS.

Heat a tablespoon of butter in a sauce pan and stir in a heaping tablespoon of flour; dilute slowly with half pint of hot cream or milk and a gill of oyster liquor. Add beaten yolks of two eggs and twenty-five oysters, drained and mixed with minced parsley, salt and cayenne. Bake in shells or individual dishes in oven. Garnish with parsley and lemon.

ALICE CHITTENDEN.

ESCALLOPPED OYSTERS.

Roll fine one quart of oyster crackers; pour off the liquor from the oysters and add to it twice as much milk; grease the baking dish, put in a layer of the cracker crumbs and moisten with milk; spread over them a layer of oysters, salt, pepper and butter; alternate the layers of crackers and oysters with respective seasoning, until dish is full, having the top layer of crumbs and butter; fill up the dish with milk, and bake three quarters of an hour, taking lid off of the dish the last fifteen minutes.

MRS. L. A. ZIEGENFELDER.

FRIED OYSTERS.

Drain oysters, dip in beaten egg then in corn meal or cracker crumbs. Season with salt and pepper and fry in a hot skillet with plenty of butter or butter and lard.

OYSTERS AU GRATIN.

Wash thoroughly a quart of oysters, put in a kettle with a pint of water and let come to a boil. Drain through a colander. Take the liquor and thicken with one tablespoon of flour, and two of grated cheese. Add tablespoon of butter, a half pint of cream,

salt to taste and a pinch of cayenne pepper. Put into buttered individual baking dishes, mixing well with the oysters, cover with layer of cracker crumbs and cheese and bake.

MRS. A. F. BROOMHALL.

OYSTER COCKTAILS.

To one pint of chili sauce add two teaspoons of Worcestershire sauce and one teaspoon of grated horseradish. Pour this mixture over small raw oysters placed in sherbet or wine glasses and serve. This will serve twelve persons.

MRS. J. W. DAVIS.

OYSTER FRITTERS.

Take liquor from one quart of oysters, mix with it enough flour to make a good batter. Add a pinch of salt and the beaten whites of two eggs. Dip oysters in batter and fry in hot butter and lard.

MRS. CLARA BRYAN.

OYSTER LOAF (SOUTHERN.)

Cut a slice off the top of a Vienna loaf of bread and with a spoon scrape out all the soft part. Fill the cavity with good sized oysters, seasoned with butter, salt and pepper and tomato catsup or chopped parsley. Replace crust, put in baking dish, and pour over it the oyster liquor. Bake thirty minutes, basting often.

O. K.

OYSTER PATTIES WITH CREAM DRESSING.

Make patties from rich puff paste and fill with the following:

One quart of cream, one-half cup of butter, season with salt and pepper and let come to boil. One small cup of flour made into thin paste with water. Stir in hot cream, also liquor from the oysters and boil. Pour boiling water over two quarts of oysters; let heat until they come to the top; then drop oysters into dressing with six hard boiled eggs, chopped very fine.

MRS. HARRY YOUNGS.

OYSTER POTPIE.

Scald a quart of oysters and drain. Take the liquor and add two cups of milk, season highly with butter, salt and pepper and thicken with two tablespoons of flour moistened with a little

cream. Make a light biscuit dough and cut into two inch squares. Bake in the oven; put oysters and squares on a hot platter and pour over all the sauce. Serve immediately.

OYSTER SAUCE.

Put oyster liquor over fire and boil with a bit of mace and lemon peel; strain and add butter milk, salt, pepper and flour enough to make a thin sauce. Squeeze the juice of one lemon into it and serve hot.

Hard boiled eggs mashed fine are an addition.

OYSTER SAUSAGES.

Drain and dry one pint of oysters, chop fine. Add one pint of stale bread crumbs, finely powdered, a saltspoon of pepper, tablespoon of chopped celery leaves and salt to taste. Mix to a stiff paste with the yolks of two eggs. Shape into pieces two inches long by one inch wide, and fry a delicate brown.

MRS DARIUS DEWEESE.

OYSTER SOUP WITH MILK.

Pour liquor off of oysters, put into a colander and wash thoroughly, removing any pieces of shell; put on oysters in a pint of boiling water and set on stove until oysters come to top; heat one quart of milk with a lump of butter, salt and pepper, and pour into the oysters, Serve immediately

MRS. GEORGE H. PEARSON.

OYSTER STEW.

Put a quart of oysters which have been washed and drained, on to boil in a pint of water; season with salt, pepper and butter, when edges begin to curl take off and serve with hot buttered toast cut into strips, and fresh celery.

PHILADELPHIA FRIED OYSTERS.

Drain oysters, roll in cracker dust, then in beaten egg, then in cracker dust again; season with salt and pepper and fry in lard as you would doughnuts.

MRS. J. W. STEPHEY.

PIGS IN BLANKET.

Drain large oysters, place between two small thin slices of bacon, fastening securely with a large tooth pick through the three; drop in the skillet with a little hot lard, and fry until bacon is crisp. Nice prepared in chafing dish.

MRS. GEORGE M. CLYDE.

BAKED PIG IN BLANKET.

Prepare as above and bake in oven.



GAME AND POULTRY

Whoso seeks an audit here,
Propitious pays his tribute—game or fish,
Wild fowl or venison, and his errand speed
COWPER.

CHICKEN FRIED IN THE OVEN.

Cut up the chicken, season, and roll well in flour. Heat two tablespoons of lard in a dripping pan. Lay in the chicken and pour on enough boiling water to half cover it. Place in a quick oven and let brown well on top, then turn each piece and brown well on the other side. The older the chicken the longer it must be cooked. Cut up the giblets in the gravy, thicken with flour and butter, add a cup of cream and serve.

MRS. W. H. FRANCIS.

CHICKEN PATTIES.

Line small patty pans with good puff paste. Bake in quick oven. Stir minced chicken into a good white sauce, heat through fill shells and set in oven to brown slightly before serving.

M. S.

CHICKEN PATTIES.

Stew chicken until tender and cut into small squares. Take half pint of chicken broth, add one pint of cream, a tablespoon of butter, salt and pepper; thicken with flour and two hard boiled eggs chopped fine; stir in the chicken and fill hot patty shells made of rich puff paste.

MRS. A. F. BROOMHALL

CHICKEN SOUFFLE.

Mince a cooked chicken fine, and add to a pint of cream sauce, with one teaspoon of chopped parsley, one of onion juice, yolks of four eggs, pepper and salt to taste and a dash of mace, Cook two minutes and set back to cool. Add the whites of the eggs, turn into a baking dish and bake thirty minutes. Serve immediately. Veal may be used in the same way.

E. B.

CREAMED CHICKEN.

One chicken weighing about four pounds, boil in as little water as possible, cut up chicken while hot as for salad, add one can of mushrooms with half the juice. Take one quart of milk, one-third cup of butter, three-fourths cup of flour stirred into the chicken broth. Let this boil until smooth, put all together in baking pan. Cover well with mixture of half bread and half cracker crumbs. Place lumps of butter on top and season well. Bake until a delicate brown.

MISS CORDELIA KYLE, Des Moines.

CREAM OF CHICKEN.

One four pound chicken, four sweetbreads, one can of mushrooms, one quart of cream, four tablespoons of butter, five tablespoons of flour. Boil and chop chicken, sweetbreads and mushrooms. Heat the cream to boiling point, add flour and butter, season highly with salt and pepper, and put into a buttered dish with a layer of bread crumbs on top. Bake half an hour. This makes enough for twenty persons.

MRS. A. C. CABLE, Covington, Ohio.

CHICKEN PIE WITH OYSTERS.

Cut up a chicken not more than one year old, stew until tender. Drain the liquor from a quart of oysters, boil and skim, line the sides of a baking dish with a rich biscuit crust, put in a layer of chicken, then a layer of raw oysters, repeating until the dish is full, seasoning each layer with salt, pepper and small pieces of butter. Pour over this the oyster liquor, and a part of the chicken broth. Cover with a crust having an opening in the center for the steam to escape. Bake thirty minutes in a moderate oven. Serve with a gravy made of the remainder of the broth.

E. C.

CHICKEN POT PIE.

Take two quarts of flour and one teaspoon of baking powder; butter the size of a walnut, and the same amount of lard rubbed into the flour. Mix with milk or water until as stiff as pie crust. Roll thin, and bake lightly. Boil chicken until tender, make a

rich gravy with the broth, cut up crust and pour the broth and chicken over it.

MRS. FANNIE DRIVER.

FRIED CHICKEN.

Dress, disjoint, and salt a young chicken the day before cooking. When ready to cook, wash thoroughly to remove the salt, and let drain a few minutes. Put three heaping tablespoons of lard into a skillet, and heat. Roll each piece of chicken in flour and drop into the hot lard not cooking more than will cover the bottom of the skillet at one time. Pepper, cover, and let cook slowly until one side is a light brown; turn and brown on the other side. Serve with cranberry sauce or quince jelly.

MISS OLIVE G. WILLIAMS.

FRIED SPRING CHICKEN.

Cut up the chicken; salt well, and let lie a few hours or over night if possible. Rinse and dry. Salt and pepper a small cup of flour, and roll the pieces in it. Fry slowly in lard and butter with lid on skillet. When nearly done add about two spoons of water, cover closely, and let steam a few minutes.

MRS. WILLIAM EVANS.

PRESSED CHICKEN.

Cut up the fowl and place in a kettle with a tight cover so as to retain steam. Put about two teacups water and plenty of salt and pepper over the chicken, then let it cook until meat falls from the bones; cut or chop all the meat, freed from skin, bones and gristle, about as for chicken salad; season well, put into a dish and pour the remains of the juice in which it was cooked over it. This will jelly when cold, and can be sliced, or set on the table in shape. Nice for tea or lunch.

ROAST CHICKEN.

If the chicken is over a year old, steam until tender. Make a dressing of bread crumbs, season with salt, pepper butter and sage. Stuff the chicken and sprinkle with salt, pepper and flour. Bake in the oven until well done, and nicely browned, basting frequently. Boil the giblets until tender in a sauce pan, chop fine,

and add to the gravy in the dripping pan, thickened with flour and butter. Serve with cranberry sauce.

STEWED OR FRICASSEED CHICKEN.

Cut up the chicken, pepper and salt, and put in the kettle with a pint of water. Let it cook slowly until tender, and the water nearly all boiled away. Pour in a pint of cream, and thicken with flour and water stirred smooth.

ROAST DUCK.

Dress carefully, rub the duck well inside and out with salt and pepper, then fill with one quart of bread crumbs, moistened with lump of butter the size of an egg, melted in three table-spoons of hot water, seasoned with salt and pepper, and with the chopped giblets added. Put in a baking pan, pour a cup of boiling water over it and roast from one to two hours in a quick oven. Baste often, dredging toward the last with flour.

MRS. MAYME SCOBAY.

ROAST WILD DUCK.

Boil the duck about an hour, with a good sized onion in the water to take away the wild taste. Let cool. Make a dressing by taking a lump of butter, one onion cut fine, some dry bread which has been moistened, and all the water squeezed out. Heat the onion in the butter; add the bread, season with pepper and salt and stuff the duck with it. Place in a roasting pan, sprinkle with salt, pepper and flour, add a good sized lump of butter and some water. Roast until a light brown.

M. C. J.

WILD DUCK.

Prepare the fowls for roasting by filling them with a dressing made from dry bread, hot water and a large proportion of celery. This dressing is not to be eaten, but is used to improve the flavor. Put them in a pan with a little water and butter. Roast in a hot oven, basting frequently. Try them by sticking a fork in the breast and legs. They are done when the blood ceases to run when you remove the fork.

FROGS.

Frog's legs should be floured and fried carefully in hot butter and lard.

GAME PIE.

Clean well a dozen small birds, quail, snipe, woodcock, pigeon, etc., and split them in half. Put into three quarts of water and boil, skimming well. Season with salt and pepper, parsley, onion and three whole cloves. Add half pound of salt pork cut into dice, and let all boil until tender, using care to have enough water to cover the birds. Thicken with two tablespoons browned flour and let it boil up. Add butter the size of an egg and remove from the fire to cool. Have ready a pint of potato cut into dice and a rich crust made. Line the sides of a buttered pudding dish with the crust. Lay in the birds, then the potatoes, then the birds and so on until the dish is full. Pour over the gravy and put on the top crust with a slit cut in the center, and bake. Blackbirds, pigeons, quail, etc., may be baked instead of boiled before putting in the pie and chopped ham and boiled eggs added.

ROAST GOOSE.

One quart of mashed potatoes, one small onion chopped fine and mixed in the potatoes, salt and pepper well, then stuff and roast until well done, basting frequently. Serve with apple sauce. This recipe is good for roast duck. When done take from the pan, pour off the fat, and to the brown gravy left add the chopped giblets which have previously been stewed until tender, together with the water they were boiled in; thicken with a little butter and flour rubbed together, bring to a boil and serve.

MRS. KATE S. RANDOLPH.

PARTRIDGES.

Lard and truss as you would a chicken or lay a piece of salt pork over the breast of the partridge. Place in a small pan with a tablespoon of butter and two of water and cook forty minutes in a hot oven, basting frequently. The meat should be well done, but not dried.

MRS. LEONARD A. WHEELER.

PIGEON PIE.

Make a fine puff paste, lay a border of it around a large dish, and cover the bottom with a veal cutlet, or very tender steak free from fat and bones; season with salt, cayenne pepper and mace. Prepare as many pigeons as can be put in one layer in the dish; put in each pigeon a small lump of butter, and season with pepper and salt, lay them in the dish breast downwards; cut in slices half a dozen of hard boiled eggs, and lay in with the birds, put in more butter, some veal broth, and cover the whole with crust. Bake slowly for an hour and a half.

BROILED QUAIL.

Dry pick them, cut off head and legs at first joint. Split down the back and soak five or ten minutes in salt water; drain and dry in a cloth; rub with salt lightly, and broil over a hot fire, dipping two or three time in melted butter. When done, set in oven with small bits of butter on each piece to brown. Serve on toast.

MRS. MARY M. BRETLAND.

FRIED OR SMOTHERED QUAIL.

Pick the quail dry and, after they are washed and dried, rub, with salt. Turn them in flour and put them in a skillet, containing plenty of hot butter and lard. Let them fry slowly, cover with a lid and add a little cold water occasionally. When brown put on a platter, garnish with parsley.

GRAVY FOR ABOVE.

Add a little cold water to loosen the nice brown from the skillet. Then add cream and keep stirring until it thickens.

MRS. C. L. COOLIDGE.

QUAIL ON TOAST.

After dressing, split open down the back, and let stand in soda water a few minutes, drain and place in roasting pan, and sprinkle with salt and pepper and flour, and plenty of butter. Pour over all a little hot water and cook in a moderate oven until nicely browned and tender. Put on buttered toast and pour drippings over birds and toast.

MRS. GEORGE S. LONG.

ROASTED QUAIL.

Rub with salt, then cut a thin strip of bacon, bind around the quail and fasten with a tooth pick, put in a dripping pan with lard and butter; after they begin to fry, add a little cold water and baste often.

RABBIT.

Cut up, wash and cook in salt water until well done; take out and dredge in flour and pepper. Brown in butter, turning frequently. Add a teacup of milk or water, and let it boil enough to thicken. Serve with currant or grape jelly.

MRS. A. E. CHILDS.

HASSENPFEFFER, OR SOUR RABBIT.

Cut up the rabbit and place in a crock. Cover well with vinegar, add several onions sliced, a teaspoon of whole cloves, a whole black pepper, salt, and let it stand over night. In the morning put it all on to boil, adding enough water to keep from cooking dry. When almost done, take a heaping tablespoon of lard, place in a skillet, add two large spoons of flour and brown to dark brown, stirring well all the time; stir into the rabbit and boil about ten minutes. Several slices of lemon may be added if preferred. This receipt may be used for any kind of meat.

MRS. HENRY JOSSE.

LARDED RABBIT.

Cut bacon in strips one-fourth inch thick with a larding needle through the legs and back (if you haven't a larding needle it can be done with a sharp pointed knife), rub your rabbit with salt and pepper and some butter, put in a dripping pan in a hot oven and baste often, then make your gravy as for smothered quail.

MRS. C. L. C.

STEWED SQUIRREL.

Clean well, cut in pieces, add one quart of water and two slices of bacon, stew slowly until tender; thicken with butter and flour rubbed together, and season.

SNIFE AND WOODCOCK.

Draw the birds carefully, wipe inside and out with a wet cloth, but do not wash more than this, as it spoils the flavor. Cut off the feet and scald and skin the lower legs. Skin the head and take out the eyes. Press the birds well together and draw around the head and run the bill like a skewer through the legs and body. Wrap each bird in a thin slice of pork or bacon and bake in hot oven for ten minutes. Baste them with butter. Chop or pound the hearts and livers to paste. Season with salt, pepper, onion juice and butter. Spread this on slices of toast just large enough to hold the bird. Place the toast in the oven to become very hot. Pour the juice from the dripping pan on each piece and serve at once.

MRS. L. A. W.

FRIED SQUABS OR DOVES.

Boil the birds until tender; then lift out of the broth and dip in beaten egg; then in equal parts of corn meal and flour mixed. Have butter and lard in a skillet, and when very hot, lay in the birds and fry until brown.

MRS. GEORGE H. PEARSON.

BRAISED TURKEY.

For twelve persons you would require two small hen turkeys. This is decidedly better than one large one. Singe and draw the turkeys the day before you wish to use them. Make a stuffing from one quart of stale bread crumbs, a half pound of finely chopped salt pork, three tablespoons of chopped parsley, teaspoon of powdered summer savory, a teaspoon of salt, and a salt-spoon of pepper. Fill this into the turkeys, truss into good shape; put into bottom of roasting pan a large carrot, cut in slices, one onion sliced, a stalk of celery chopped, two bay leaves, a teaspoon of salt, and a tablespoon of whole pepper. Put the turkeys on top of this bed of vegetables, add a quart of boiling water, and cook in a hot oven two and a half or three hours, basting every fifteen minutes with the water in the pan. When the turkeys are done and nicely browned, dish them. Put two tablespoons of butter in a frying pan and brown, add two tablespoons of flour, brown again, strain into this the water from the bottom of the

pan in which the turkeys were cooked, season, stir constantly until it boils, letting simmer until the proper consistency. If you like add a can of chopped mushrooms. Serve this gravy with the turkey, also cranberry sauce.—“**Table Talk.**”

ROASTED TURKEY.

For a ten or twelve pound turkey, make a dressing of three quarts of bread crumbs and one pint of oysters. Moisten the bread crumbs with hot water, add lump of butter the size of an egg, salt and pepper to taste, and add the oysters. Salt the fowl outside and inside, then fill with the dressing and sew up. Cover with one or two layers of cheese cloth, place in oven, and baste frequently until done and ready for table. Serve with cranberry sauce.

MRS. WM. C. THOMPSON.

VENISON.

Venison should be hung for some days before being used. The leg may be either boiled or roasted, the saddle always roasted. Steaks are taken from the saddle and may be cooked the same as beefsteak. Serve with melted butter poured over the steak and with currant jelly. All venison should be underdone as too much cooking destroys the flavor and toughens it. Allow ten minutes to the pound for roasting in a hot oven. With roast venison serve currant jelly sauce and salad.

SAUCE.

Melt in a saucepan one glass of either currant or grape jelly and add one tablespoon of butter.

MRS. L. A. W.

CHESTNUT STUFFING.

One pound of chestnuts, three cups of bread crumbs, half cup of butter, yolks of two eggs, a small onion, one tablespoon of chopped parsley, one tablespoon of sugar, one cup of milk, salt and pepper to taste. Shell the chestnuts and place in boiling water until the thin skin can be readily removed. Put them into a sauce pan with the cup of milk and one cup of water, a little vinegar and butter and salt and boil until the chestnuts are nearly

soft. Take the liver of the fowl and chop it fine with the parsley and onion. Add this mixture to the bread crumbs which should be first seasoned with the sugar, salt and pepper. Stir in the melted butter a little at a time and add the chestnuts. Beat up the yolks of eggs with a little milk and add, and if the mixture is too thick, thin it with the fluid in which the chestnuts were boiled.

MRS. J. E. COLLINS.

CHESTNUT DRESSING.

Blanch the nuts and put them to boil in lukewarm water, When tender, mash them and mix with a little sweet cream, three times their amount of bread crumbs, pepper and salt.



MEATS

"Some hae meat that cannot eat,
And some would eat that want it;
But we hae meat and we can eat,
Sae let the Lord be thankit.

—BURNS.

BEEF

BEEF A-LA-MODE.

Secure five pounds of the round from a young beef. Lay in the roasting pan a slice of fat pork, the beef upon it. Chop fine a small white onion, a few mushrooms, a spray of parsley, and two cloves, mix together with sufficient salt and pepper, sprinkle over the roast, and dredge with flour. Add a half pint of water, cover tight, place in a moderately hot oven and cook three hours. When half done pour over the roast a half pint of grape juice. Serve with sauce made of the remaining liquid.

MRS. W. A. CARVER.

BEEF BOUDINS.

Chop up sufficient rare roast beef to measure one pint. Add to it one half cup stale bread crumbs, two tablespoons of chopped parsley, one-fourth teaspoon of thyme, salt and pepper to taste, three tablespoons of melted butter, one cupful of stock or gravy, and three well beaten eggs. Mix well and fill into buttered molds or custard cups. Set these in a pan of hot water and cook in a moderate oven until the centers are firm—about a half hour. Serve with a brown sauce.

BEEF FLANK STEAK ROAST.

Take one flank steak, then make dressing of bread and butter salt, pepper and sage. Spread the dressing on the steak and roll it up, tie with a string, roast in the oven until tender.

MRS. J. G. FOLEY.

BEEF OMELET.

One and one-half pounds of chopped beef, three eggs, one-half cup of sweet milk, eight crackers rolled fine, plenty of salt and pepper, and a little sage, butter about the size of an egg. Make in a loaf (do not press it) and bake about one hour; pour a cupful of water into the pan in which it is baked.

MRS. J. D. KILMER.

BEEF STEAK SMOTHERED IN ONIONS.

Slice the onions thin and drop in cold water; put steak in pan with a little suet. Skim out onions and add to steak, season with pepper and salt, cover tightly and put over fire. When the juice of the onions has dried up, and the meat has browned on one side, turn steak, replace onions and fry until done, taking care not to burn.

BEEF STEAK WITH MUSHROOMS.

Secure a tender sirloin steak, season with salt and pepper on both sides, and let lie about ten minutes. Broil in a very hot skillet without grease, turning often to prevent scorching. Remove to hot platter and place butter on top. Have ready one can of mushrooms cooked in their own liquor, with gravy made of cream, flour, pepper and salt. Pour over the steak and serve.

MRS. C. L. VAN CLEVE.

BEEF TONGUE.

Wash clean, put in the pot with water to cover it. Add salt, pepper, a clove and a tablespoon of vinegar and boil until it can be easily pierced with a fork, adding more water if necessary. Take off the skin and set away to cool. Soak salt tongue over night, and cover with cold water and cook slowly until tender.

BROILED STEAK.

Lay a thick tender steak upon a gridiron well greased with butter or suet, over hot coals. When done on one side have ready a warm platter with a little melted butter upon it. Lay the steak upon the platter with the cooked side down, quickly place again on the gridiron and cook the other side. When done

remove to hot platter, season with pepper and salt and butter and serve. Cook in hot spider over gas stove.

CANNELON OF BEEF.

Mix well together the following: One pound of chopped beef, two ounces of butter, half teaspoon of salt, one-fourth teaspoon of pepper, one yolk of egg, ten drops of onion juice, one teaspoon of chopped parsley, and the grated rind of half a lemon. Form into roll and bake in pie crust. Serve with brown gravy.

CORNED BEEF.

Soak over night if very salt. Cover well with cold water, simmer slowly from four to six hours according to size of piece. Remove the bones, fold over, forming a square or oblong piece. Weight and set where it will cool.

FRICASSE OF DRIED BEEF.

Cut slices of dried beef into small pieces with scissors. Put into cold water and boil five minutes. Pour off water, put in heaping tablespoon butter to each cup of beef, brown a little, then add two tablespoons flour, stir well, pour in a pint of milk, let come to boil, and serve on toast for breakfast. O. A. C.

PICKLED TONGUE.

Boil fresh beef tongue until tender, let cool, then cut in thin slices. Place in an earthen vessel, and cover with vinegar and mixed spices. MRS. HENRY HEIST.

PORTERHOUSE STEAK.

Get a very thick cut of porterhouse steak, sprinkle flour, pepper and salt over it, use two short iron pans of the same size; heat equal mixture of butter and lard in one of these, place the steak in it and cover with the other pan cook one hour. If the steak is very thick, it is better to turn it once. A gravy equal to any chicken gravy can be made of part of the drippings. All of it is too much. MRS. M. E. BAIRD.

POT ROAST OF BEEF.

Three pounds of beef, one onion, one carrot, three cloves,

one small pepper, and a small piece of suet. Put on to cook in three quarts of water, cook slowly three or four hours, then brown in pot and make gravy. K. S. R.

PRESSED BEEF.

Boil piece of beef or veal until tender and the bones will drop out, then stir and crush in the liquid, which must not be more than a teacup, and press with a not very heavy weight.

MRS. D. W. SMITH.

ROAST BEEF.

Take a rib or loin roast of good size. Insert the sharp point of a knife in three or four places, and in each incision place the heart of an onion. Rub well with salt and pepper. Make a thick paste of flour and water seasoned, and cover the outside of the roast with it. Roast in oven until done, basting frequently, and having the oven very hot for the first half hour, that the outside may be seared and the juice retained in the meat.

MRS. THEODORE SULLIVAN.

SPICED BEEF.

Chop together two pounds of raw beef, and piece of suet the size of an egg. Season with pepper, salt, and a little summer savory. Add two eggs, half a pint of bread crumbs, four or five tablespoons of cream, and a small piece of butter. Mix, and work in a roll, with flour enough to keep together, and bake in a pan like roast beef. Slice when cold.

MRS. LAURA NIXON.

STEAMED MEAT.

Put three or four pounds of good beef into a pan, place in a steam cooker, and steam three or four hours. Salt ten minutes before taking up. It requires a longer time to cook meat in this way, but it is excellent.

MRS. ELIZABETH REED.

LAMB

LAMB CHOPS.

Lamb chops may be either fried or broiled. If fried follow

the directions for veal chops, but broiling is always better than frying if one can command a broiling fire. It requires from twelve to fifteen minutes to cook them.

LAMB ROAST.

Take a leg of lamb, cut and trim off the superfluous fat in order that butter may be used and not be too rich. Salt and pepper and dredge with flour, then drop little pieces of butter over the top, roast slowly and baste often until done. If plenty of butter is used it adds to the flavor. After the roast is removed, add a little water and cream to the drippings, thicken, and a nice brown gravy may be made if desired.

MRS. S. A. YOUNGS.

LAMB STEW WITH PEAS.

Cut a breast of lamb in pieces, stew slowly until tender, seasoning with pepper and salt. Skim free from scum, add one quart of shelled peas, and more hot water if necessary. When peas are tender thicken with flour and two tablespoons melted butter, let boil a few minutes and serve.

MUTTON POT ROAST.

Leg of mutton one-half covered with water in a pot, salt, pepper and sprinkle of sage. Boil until tender, boiling down until it is brown. Then make a gravy of the liquor in the bottom by stirring in a thin batter made of flour and water.

MRS. JAMES MOREHEAD.



PORK

BAKED HAM.

As a ham for baking should be well soaked, let it remain in water for at least six hours. Wipe it dry, and trim away any rusty places. Next spread it all over with thin batter, and put it in a deep baking pan with a rack under it to keep it out of the gravy. Place it in a moderately heated oven, and bake five or six hours if the ham is a small one; longer if it is large. When it is

fully done, take off the skin, and matters crusted on the flesh side, and set it away to cool. You will find it very delicious.

MRS. C. T. ZIEGENFELDER.

BOILED HAM.

Cut the rind from the ham, and scrape the lean part well, with a sharp knife. Put on in enough cold water to cover it well add a teacup of sugar, and let boil three or four hours, until it is easily pierced with a fork. If the ham seems too salt when done, place in fresh cold water, and let stand one hour.

MRS. H. L. HATFIELD.

BROILED HAM.

Have slices of ham of a medium thickness, place on a hot gridiron and broil until the fat flows readily, and the meat is slightly browned, take from the gridiron with a fork, drop into a pan of cold water, then return to the gridiron, repeat several times, and the ham is done. If too fat, trim off a part. Pickled pork and breakfast bacon may be broiled in the same way.

FRIED HAM.

If the ham is at all salt, put on in cold water and let it come to a boil, or soak in cold water over night. Fry until a rich brown, and serve with an egg on each piece.

PORK AND VEAL ROLL.

Two pounds veal, one pound pork, chopped at the butchers. Add four crackers rolled fine, one whole egg beaten; season very highly with salt and pepper. Mix thoroughly, make into one large, or two small loaves, and put into baking pan with about a pint of boiling water, and a good lump of butter. Bake about two hours, basting frequently, and renewing water when necessary. When meat is done stir into juice large tablespoon flour and let brown. Add milk or cream and make rich gravy.

MRS. LINA C. BECKER.

PORK CHOPS.

Pound slightly, dip in beaten egg, then in cracker crumbs, season both eggs and crumbs. Have lard hot in skillet, put good

lump of butter on each piece of meat, and fry slowly until thoroughly done. Make gravy with one small tablespoon of flour stirred in fat, after meat is removed, and sufficient milk to make nice consistency. Season gravy and cook well. Place spoon of gravy on each piece of meat and serve.

I. K. Y.

PORK STEAK.

Season a pork steak with salt and pepper, and roll in flour, or in beaten egg and cracker crumbs. Fry slowly in hot lard until well done and nicely browned on both sides. Make a rich brown gravy as instructions for pork chops. Powdered sage may be sprinkled upon the steak if preferred.

POT ROAST.

Put into a kettle, butter and lard each the size of an egg, let it get hot, put in the roast, and brown well on each side. Cover with water to keep from burning, put in a small onion, a few cloves, a tablespoon of vinegar, pepper and salt; cook until tender. Thicken the broth with flour and water; cook a few minutes, and serve.

MRS. JOS. HENNE.

ROAST PIG.

Procure a pig not more than two months old and have the butcher dress it nicely. Rub it with salt inside and out, and fill with the following dressing: One loaf stale bread, two tablespoons salt, one teaspoon pepper, one teaspoon powdered sage; one bunch celery, one onion size of an egg, one-fourth pound butter, one-half pint hot water. Pick the bread fine and add the salt, pepper and sage. Chop the celery and onion and mix well with the bread crumbs. Add the melted butter and hot water as you stir the crumbs. Roast in a hot oven basting often. Serve with a red apple in its mouth, ribbons tied to its ears and tail.

MRS. M. K. GANTZ.

ROAST PORK.

Choose a small leg of fine young pork, cut a slit in the knuckle with a sharp knife, fill the space with bread crumbs; season with a little sage and chopped onions, and pepper and salt. When half done score the skin in slices, but do not cut deeper than the outer skin.

MISS MARY SCHAFFER.

PORK RIB ROAST.

Take a side of spare ribs (the smaller ones are best) , make a dressing of dry bread, season well and flavor with onion or sage. Place inside the ribs, then roll up and tie, season the ribs and roast for two hours. Potatoes can be baked in the same pan. This makes a fine dinner.

MRS. H. E. CLEMM.

ROAST TENDERLOINS.

Procure two or more of the real tenderloins of pork. Cut them partly through lengthwise so that they may be sewed together, end to end and down the sides, making an oval bag. Fill with a good dressing made of stale bread crumbs, seasoned with salt, pepper, butter, onion and sage and moistened with a very little hot water. Roast slowly in a moderate oven.

MRS. M. K. G.

SAUSAGE.

Procure pork steaks that have streaks of fat in them so the meat will not be too dry. Put them through a meat grinder and season with salt and pepper to taste, a few leaves of sage and a sprig of parsley. Make into cakes, roll in flour and fry.

SAUSAGE ROLLS.

Make a pastry as for pie but not quite so rich. Roll the balls of sausage in separate pieces of the pastry, place in a covered pan and bake half an hour.

SPARE RIB POT PIE.

Boil the spare ribs tender. About half an hour before serving empty the meat out in a pan. Have ready potatoes cut about half an inch thick, and a light biscuit dough or pie crust cut in squares. Place in the kettle layers of meat, potato and dough alternately, seasoning each with salt and pepper. Pour the broth over all, and five minutes before serving add a cup of milk or cream.

M. C. J.

TENDERLOIN PORK ROAST.

Put a three pound roast in the roaster, add a quart of cold water, season with salt, pepper and celery to suit taste, sift a little flour over the roast, put cover on and roast in a moderate oven

two hours and a half. No basting required, as the steam does this.

MRS. WALTER KYLE.

BAKED SPARE RIB WITH POTATOES.

Cut the spare ribs once across, and then in strips three or four inches wide, put in a roaster, season with salt and pepper and add enough water to cover the bottom of the pan. Bake an hour and a half. Peel medium sized potatoes and bake with the meat the last three-quarters of an hour.

MRS. C. S. KESSLER.

HAM AND EGGS.

Have ham cut in half inch slices. Place in hot skillet with a small lump of lard unless the ham is fat. Fry slowly until ham is a delicate brown. Remove to a platter and set in a warm place and fry the eggs in the ham skillet. The eggs should be broken into a bowl and poured gently into the warm grease.

VEAL

CALF'S LIVER AND BACON.

Skin the liver and soak out all the blood in cold water. Slice thin, season with pepper and salt, and roll in flour. Fry half a dozen thin slices of bacon in a skillet; remove and fry the liver, adding a spoon of water and covering a few minutes at the last to keep it tender. Serve with the breakfast bacon.

MRS. L. M. LINDENBERGER.

KIDNEY ROAST OF VEAL.

Cut a kidney roast of veal weighing four or five pounds, rub with pepper, salt and flour. Make a dressing of two quarts of bread crumbs, half a cup of butter, two beaten eggs, pepper and salt to taste, and celery, onion, sage or parsley as preferred. Place the roast in a baking pan, covering ribs about the dressing. Pour in one pint of boiling water, add a good sized lump of butter, bake for two hours, basting frequently. Remove from pan, and make gravy with drippings.

M. E. L.

PRESSED VEAL.

Four pounds of veal from ham or shoulder, cooked and chop-

ped fine, twelve rolled crackers, one whole egg or the yolks of two, large spoon of butter melted, salt and pepper to taste. Mix thoroughly, with a sufficient quantity of the liquor in which the meat has been cooked to moisten well, pack tightly in small buttered crock, bake slowly one-half hour, weight and set away to cool. Make the day before you wish to use.

MRS. NOAH YOUNT.

PRESSED VEAL.

Boil veal shanks until tender, then boil the liquor down to one half pint. To four cups of chopped meats add four hard boiled eggs, chopped fine, one raw egg, and one dozen rolled crackers. Put all in the pot with the liquor and heat, then put in a mould, weight and press.

MRS. D. L. FACE, Covington, Ohio.

SCALLOPED CALVES' BRAINS.

Take calves' brains, soak two or three hours in salt water, remove the skin from outside, and cut in small pieces. Roll crackers, and in a two quart pan put a layer of crumbs, and a layer of brains, season with salt, pepper and butter, pour milk over this, then another layer of cracker crumbs and brains until all is used. Make very moist with milk, and bake about an hour and a half.

MRS. W. T. CRITCHFIELD.

VEAL CHOPS.

Season with pepper and salt and let them lie an hour. Beat up two eggs and add one tablespoon of flour. Roll some crackers fine, and dip the chops first in the egg then in the cracker crumbs. Fry slowly until thoroughly done and nicely browned.

MRS. W. W. EDGE.

VEAL BIRDS.

Cut good sized veal steaks in three pieces. Crumb bread and prepare as for stuffing for roast chicken, seasoning with small piece of pickled pork chopped very fine. Stuff each piece of veal with handful of dressing, roll up and stick with several tooth picks to keep meat in shape. Fry on all sides in hot lard and butter, add little water and set on back part of stove and steam for about an hour.

MRS. LOUIS CHASE.

VEAL LOAF.

Three pounds of veal well cooked and chopped fine, two cups of bread crumbs, two eggs well beaten, salt, pepper and sage to taste, two cups of meat juice poured over all, mix well, make into a loaf and bake brown.

MRS. C. WILL LEFEVRE.

VEAL ROAST.

Four pounds of veal ham, a half pound of butter; salt and pepper well, and slice one onion on the veal; put in the roaster with one cup of water and bake one hour and a half.

MRS. MARY M. BURWELL.

VEAL STEAK WITH TOMATO SAUCE.

Season a round steak of veal and turn in egg and then in cracker crumbs. Fry in hot lard and butter. When tender put on platter and cover with a sauce made as follows: Mix a tablespoonful of dry flour in the skillet and add a cupful of tomato juice. When sufficiently thick pour it over the meat.

MRS. C. L. COOLIDGE.

VEAL STEW.

Cut veal in cubes of an inch. Dust thickly with flour. To each pound of veal, allow one ounce of suet; pull this apart, throw into a hot kettle and stir until rendered, remove the cracklings, put in the meat, stirring lightly until each piece is browned. Add one pint of water, stir until boiling, add a small onion, a bay leaf, a sprig of celery, salt and pepper. Cover closely and simmer for one hour. Take one large cup of flour, salt and teaspoon of baking powder. Moisten with milk or water to make a stiff dough, drop by teaspoons over the top of the stew, cover closely, and cook ten minutes without removing the lid.

VEAL STEW.

Cut two pounds of veal into medium-sized pieces, pour over it one pint of boiling water, add pepper and salt, and piece of butter the size of half an egg. Simmer slowly for two hours; add one cup of rich cream, and thicken with flour and water.

MRS. H. P. WEATHERHEAD.

TO PREPARE SWEETBREADS.

Carefully remove pipes, membranes and tough outer skin, and put into cold water. After ten minutes put in boiling salted water and let boil about twenty minutes. Drain, and lay in cold water for five minutes to harden, take out, wipe dry and place where cold until wanted. This process should always be done no matter what the subsequent mode of cooking may be.

FRIED SWEETBREADS.

Split the sweet breads, after preparing as directed, season with salt and pepper, dip in beaten egg, then cracker crumbs, and fry until well browned on both sides.

STEWED SWEETBREADS.

Prepare two or three pairs of sweetbreads as directed. Put a tablespoon of butter in a kettle, when hot brown the sweetbreads slightly. Add boiling water enough to cover, season, boil gently for one-half hour. Thicken with melted butter and flour, boil up well and serve. Lemon juice or parsley may be used to season if preferred, or one-half the amount of mushrooms, boiled until tender and cut into quarters may be added.

SWEETBREAD PATTIES.

Make patty cases of rich puff paste. Prepare sweetbreads in rich cream sauce after first mincing fine. Heat the sweetbreads in the cream sauce and pour into the heated patty cases at once.

CREAMED VEAL PATTIES.

Two pounds of veal boiled and cut in dice when cold, two tablespoonfuls butter, one pint sweet cream, three tablespoonfuls flour, one can mushrooms, cream flour and butter together, pour cream boiling hot over it, add half can mushroom liquor, half dozen diced hard boiled eggs, salt and pepper to taste, put into baking dish and cover with bread crumbs and bake one-half hour.

MRS. ALVA B. CAMPBELL.

CREAMED SWEETBREADS AND MUSHROOMS.

One pair sweetbreads cleaned and parboiled, cut into small

pieces. One can of mushrooms. Make a cream sauce of one pint cream, two tablespoons of flour, large tablespoon of butter, pepper and salt to taste. Heat the sweetbreads and mushrooms in this and serve on toast or in pate cases.

MRS. WILL STEIL.

SAUCES

APPLE SAUCE.

Stew tart apples until tender, run through a colander, sweeten to taste, and flavor with nutmeg.

CAPER SAUCE.

Rub together one tablespoon of butter and one of flour. Add slowly a pint of hot meat stock; when it begins to thicken put in chopped capers, boil quickly, and remove from fire, then add pepper, salt, a tablespoon of butter, and the yolk of an egg beaten with a little water. Good with veal, lamb and fresh pork.

CELERY SAUCE.

Make the same as caper sauce, using chopped celery instead of caper. Boil a few minutes, strain and serve. Good with duck.

CRANBERRY SAUCE.

Stew quart cranberries in water enough to cover them; run through a colander, add one pint of sugar and cook ten or fifteen minutes. When cold serve with turkey or chicken.

DRAWN BUTTER.

Put a cup of butter into a tablespoon of flour, beating it to a cream, adding a little salt. Pour on two cups boiling water, stirring constantly and not letting it quite boil, as boiling makes it oily. A great variety of sauces may be made by adding different herbs, such as parsley, mint and sweet marjoram. Throw them first into boiling water, then adding with two hard boiled eggs chopped fine.

HOLLANDAISE SAUCE.

Put two tablespoons butter and one tablespoon flour on stove,

stirring constantly until butter is melted; then add one cup hot water. When it thickens add one tablespoon chopped parsley, one teaspoon onion juice, salt and pepper. When thoroughly heated add the yolks of two eggs well beaten.

MINT SAUCE.

One pint of chopped fresh mint, one pint of vinegar, one half cup of sugar in the vinegar. Put into a glass can or bottle. It will keep well and can be used at any time. Serve with lamb.

MINT VINEGAR.

Strain the above after it has stood for several days to allow the vinegar to absorb the flavor from the mint leaves.

MUSHROOM SAUCE.

Boil mushrooms in rich white stock made of veal or chicken, thicken with flour rubbed smooth in butter, a tablespoon of each to a pint of stock. Add a few spoons of cream, a little nutmeg, cayenne and salt to taste. Serve very hot. A good sauce for fowl.

PREPARED MUSTARD.

Take three teaspoons ground mustard, one of flour, and half teaspoon sugar. Pour boiling water on these and mix into a smooth, thick paste. When cold add vinegar enough to make ready for use. Good for cold boiled ham.

TOMATO SAUCE.

Cut six tomatoes in two and squeeze out the juice and seeds. Put the fleshy parts of the tomatoes into a stew pan with two shallots, one clove, one blade of mace, one-fourth of a pint of gravy or stock; and salt and cayenne to taste. Let simmer until the tomatoes are tender enough to pulp. Rub the whole through a sieve, boil a few minutes and serve.

WHITE SAUCE.

One tablespoon of butter, one of flour, a little salt and white pepper, a small quantity of grated nutmeg, rubbed smoothly together. Add slowly a teacup of hot water or what is better a teacup of white soup stock. Stir constantly and allow to just

boil. Remove from fire, add a little juice of lemon, and a tablespoon of butter.

CROQUETTES

CHICKEN CROQUETTES.

Mince meat very fine, add one chopped onion if desired. Mix one cup of milk with one tablespoon of flour and a large piece of butter. Cook until thickened and season with pepper and salt. Stir enough of dressing into meat to stick it well together. When cool, roll into balls, dip into beaten egg, roll in cracker crumbs and fry in hot deep fat.

MRS. GEORGE S. LONG.

CHICKEN OR VEAL CROQUETTES.

One coffee cup chopped cold chicken or veal, one or two tablespoons chopped cold ham, one-half cup cold mashed potatoes, one large slice of onion, and pinch of parsley chopped. Let one pint of milk or cream come to boiling point, then add one large tablespoon of butter, and the above mixture, season very highly with salt and pepper and let boil five minutes, then add two well beaten eggs, and let boil five minutes longer, stirring constantly. Remove from fire, and spread on a platter to cool. When perfectly cold, roll into cone shaped balls, then in cracker crumbs, and fry in a wire basket in hot lard. MRS. T. M. CAMPBELL.

CHICKEN OR VEAL CROQUETTES.

Two cups of chopped meat, one and one-half cups of cooked rice, one tablespoon of chopped parsley, one tablespoon of lemon juice, one tablespoon of onion juice. In cooking rice keep grains whole.

One cup milk, one tablespoon of butter, one heaping tablespoon of flour, salt to taste, pinch of cayenne pepper. Cook in double boiler until thick and smooth. Add meat, rice, etc., and set away to cool. Mold into shapes. Roll in egg and then in bread crumbs and fry in deep fat. This makes a dozen and a half croquettes.

MRS. C. C. HOBART.

MEAT CROQUETTES.

Take bits of cold meat, and mince as fine as possible; add an equal quantity of fine bread crumbs, made soft by moistening with boiling water. Mix them together with a fork, season with salt and pepper, and a very little onion if you like it, add an egg to unite the material, mould into shape with the hand, dip into beaten yolk of an egg, then into rolled crackers, and fry brown.

MRS. WILLIAM SCHAIBLE.

OYSTER CROQUETTES.

Take one-half pint oysters, one-half pint of cooked veal, chopped, tablespoon of butter, three tablespoons of cracker crumbs, yolks of two eggs. Soak cracker crumbs with oysters and mix altogether. Make into any desired shape, dip into egg, roll in cracker crumbs and fry in hot lard.

MRS. M. G. C.

SALMON CROQUETTES.

One pound can salmon, one tablespoon of chopped parsley, one teaspoon of lemon juice, four rounded tablespoons of flour, one cup of milk, two rounded tablespoons of butter, level teaspoon of salt, pinch of cayenne pepper. Put milk on to heat, add paste made of butter and flour, stir and let cook until very thick, about three minutes. Mash salmon fine, add chopped parsley, lemon juice, salt and pepper. Mix thoroughly with the milk, etc., and stand away to cool. Form into croquettes, using a little flour to keep them from sticking. Beat an egg a little and add to it a tablespoonful of boiling water. Dip the croquettes in egg and then in bread crumbs. Chicken croquettes are made the same as salmon, only use two spoonfuls of flour and a teaspoon of onion juice to two cups of chopped chicken.

MRS. B. W. JONES.

SALMON CROQUETTES.

One can of salmon, one egg, butter the size of a walnut, three tablespoons of sweet cream, two tablespoons of cracker crumbs; stir in same juice of one lemon and beat well. Make into shape and roll in eggs and crumbs. SAUCE: One can of tomatoes, strained, add a little thickening, six cloves, and butter the size of a walnut.

MRS. GEORGE LANE, Middletown.

VEAL CROQUETTES.

Melt on the stove a tablespoon of butter, then add a tablespoon of flour and stir smooth. Beat two whole eggs or five yolks until light, add three tablespoons of sweet milk, mix with the butter and flour and stir constantly on the stove until thick. Have ready a pint of meat chopped very fine, and seasoned with salt and pepper. Stir the meat into the dressing and cook a minute, taking from the stove while soft. Let the mixture cool, then mold in oblongs and dip in a beaten egg, then in rolled cracker crumbs, or rolled toast of bread, and fry in hot lard until brown. Enough lard must be used to cover the croquettes. Cold turkey, chicken or any cold roast meat may be used.

MRS. R. J. SMITH.



EGGS

"Humpty Dumpty sat on a wall,
Humpty Dumpty had a great fall;
All the King's horses and all the King's men,
Couldn't put Humpty Dumpty together again.

BAKED EGGS.

Put lump of butter in gem pans; break one egg in each pan, season well; put grated cheese on top of each egg and bake in oven until eggs are set.

MRS. T. B. KYLE.

BAKED EGGS.

Drop the eggs into an egg baker, with a little butter, salt and pepper. Turn them over same as waffles and bake on both sides, on top of stove. Have an elegant flavor and are very light.

MRS. C. C. HARKER.

BAKED EGGS.

Butter a tin pan and flour it, then sprinkle liberally with fine bread crumbs, drop eggs into this, and sprinkle again with bread crumbs; season with salt, pepper and butter, and bake in a quick oven till browned. Serve hot.

MRS. C. H. HARTLEY.

BOILED EGGS.

Put them in cold water and when it has boiled the eggs will be done, the whites being soft and digestible, as they are not when put on in boiling water.

MRS. WALTER BOWYER.

DEVEILED EGGS.

Boil eggs for twenty minutes, let cool, cut lengthwise, take out the yolks; add salt, pepper, vinegar and sugar to taste; add about one-third finely chopped celery and a little stiff whipped cream; then fill the whites with this. Garnish platter and serve.

MRS. NORRIS B. PETERS.

EGG SALAD.

One dozen hard boiled eggs, half pint cream, butter size of an egg, a little parsley chopped fine, one tablespoon of flour. Take cream, butter, parsley and flour, mix and cook until thick. Slice the eggs and after each layer of eggs, add one of bread crumbs, over which pour the cream, to cover when dish is filled. Bake brown.

MRS. RUTH E. MCANALLY.

FRIED EGGS.

Break the eggs carefully into a skillet with hot lard, salt and pepper; then add about three tablespoons of water, cover tightly with a lid until steamed. Line the platter with cracker crumbs before serving the eggs.

HARD BOILED EGGS.

When hard boiled eggs are desired put them in either hot or cold water and let them cook ten or fifteen minutes after the boiling point is reached, as they are much more palatable and digestible then when half done.

NEST EGGS.

Carefully separate the whites and yolks of the eggs, taking care not to break the yolks. Beat the whites to a stiff froth, season and place in as many buttered gem pans as you have yolks. Put a yolk in each pan into the nest of whites and place bits of butter over the top. Bake in a moderate oven.

POACHED EGGS.

To one quart of water add one teaspoon vinegar and pinch of salt. Use a shallow sauce pan with muffin rings laid on the bottom. Break one egg into each ring as this keeps the shape of the egg. Poach from three to five minutes in simmering water. Take up carefully and serve on slices of buttered toast.

MRS. PEARL PARKE.

SCRAMBLED EGGS.

Beat the eggs thoroughly, adding one tablespoon of sweet milk for each egg. Season with salt and pepper. Melt one tea-

spoon of butter in a frying pan, turn the eggs in and stir constantly until a light yellow mass. Serve quickly.

MRS. HARRY H. CRAIN.

SHIRRED EGGS.

Grease individual baking dishes with a little butter, break carefully into each two fresh eggs; sprinkle over each some fine bread crumbs and grated cheese, salt and pepper. Set in a shallow pan of hot water and put in the oven. Let them stay until the whites are cooked and serve immediately. They are equally nice baked altogether in one dish.

MRS. A. F. BROOMHALL.

SOFT BOILED EGGS.

For six eggs bring to the boiling point three pints of water, pour over the eggs, cover, stand on the back part of stove ten minutes, serve at once in egg cups.

MRS. T. M. WRIGHT.

STEAMED EGGS.

Butter a pie plate and break the eggs carefully. Put in a steamer over boiling water, and steam until done. Season to taste. Eggs are more tender steamed than boiled.

MRS. M. E. BAIRD.

STUFFED EGGS.

Take six hard boiled eggs, cut in two, take yolks and mix with cold chopped chicken or veal, season with salt and pepper, then fill the whites, place in a baking dish, pour over them one pint sweet cream, thickened with one tablespoon of flour, and bake about fifteen minutes and serve hot.

MISS MATTIE CLEMENTS, Cincinnati, Ohio.

SWISS EGGS.

Some slices of cheese, one cup cream or milk, one teaspoon mustard, six eggs, a very little red pepper. Line a deep pie plate with thin slices of cheese; mix thoroughly the cream, mustard and red pepper; pour half the mixture into the dish, then carefully break in the eggs so they will keep their shape and pour in the rest of cream over them. Bake ten minutes. The cheese melts and thickens the milk or cream. Delicious.

MRS. N. C. P.

EGGS A LA MARTIN.

Sauce—One teaspoonful cream, pinch of salt, same of red pepper, four tablespoonfuls of grated cheese, cook until smooth. Pour into small baker, break eggs carefully and bake in a moderate oven until eggs are set.

MRS. HUGH M. BEEBE.

PACKED EGGS.

One gallon rain water, one gallon salt, one pint lime, put on stove and dissolve, when cold put in a cool place and drop in eggs as you get them.

MRS. E. E. PEARSON.

OMELET.

Six eggs, whites and yolks beaten separately, two table-spoons of milk, season with salt and pepper. Turn into a buttered frying pan, and brown on both sides. A cream sauce may be served with it.

MRS. HOWARD STURDEVANT.

CHEESE OMELET.

Have a shallow pan on the fire with a tablespoon of butter. Pour into this a half pint of new milk and one-half pound of thin sliced cheese. Add six fresh eggs; salt and pepper to taste. Stir all together lively until it becomes thick. Serve at once on buttered toast.

HEMPSTONE OMELET.

Melt a tablespoon of butter in a hot skillet, chop very fine one and a half tablepoons of onion and fry a light brown in the butter; to this add three tablepoons raw or canned tomatoes; when this is hot break into it five eggs, add pepper and salt; stir several minutes and serve at once.

MRS. N. C. PERRY.

OMELET SOUFFLE.

Two cups butter, two cups flour, one cup milk, four eggs, one-half teaspoon salt, a dash of pepper. Combine the butter, flour and milk into a sauce; beat the eggs separately until very light. Put the beaten yolks and whites together in buttered dish, blend just a little and pour the sauce, seasoned with salt and pepper, boiling hot on eggs. Bake in moderate oven.

MISS ANDREWS.

SANDWICHES

CHEESE SANDWICHES

One can pimentos, one pound cheese one dozen small sweet pickles, three hard boiled eggs. Grind all through meat grinder and mix with a sour mayonaise. MRS. CLARA HIGGINS.

CHEESE SANDWICHES.

Place thin pieces of Swiss cheese between wafers or thin slices of bread. Or add finely chopped nuts and a little cream to Philadelphia cream cheese and spread on wafers.

CHICKEN SANDWICHES.

Dainty sandwiches may be made by laying between buttered thin slices of bread, a crisp lettuce leaf spread with mayonnaise dressing, and a slice of cold chicken; or chicken and celery chopped together fine, and mixed with mayonnaise.

MRS. A. C. NICOL.

CHOPPED HAM SANDWICHES.

To one cup of chopped cold ham, add two cold boiled eggs, and one large cucumber pickel chopped, and enough salad dressing to make a thick paste, and spread between thin slices of buttered bread from which the crust has been cut by using a large round cake cutter. The beauty, as well as the taste of the sandwiches, is improved by putting a leaf of lettuce between the bread—allowing enough of the leaf to stick out all around to look like a little frill.

MRS. J. W. DAVIS.

CLARICE.

Cut the bread very thin; spread thickly with mayonnaise dressing and lay crisp lettuce leaves on the dressing between the slices, letting the lettuce extend over the edges. Press the upper piece of bread over the lettuce and trim the leaves with sharp scissors to make them even on all sides. Water cress may be used in the same way

DATE SANDWICHES.

Cut thin slices of whole wheat bread, spread with butter, and then with finely chopped dates. Good for children's parties.

E. C. C.

DEVEILED HAM SANDWICHES.

Take can of deviled ham, to it add one teaspoon prepared mustard, one or two medium sized pickles chopped fine, a third of the beaten yolk of an egg and a tablespoon of melted butter. Cut the bread and butter it, and fill with the ham.

MISS OPAL FRANCIS.

EGG SANDWICHES.

Chop hard boiled eggs and make a paste by adding mayonnaise dressing. Spread on thin slices of bread.

INDIAN HAM SANDWICHES.

Pound and mix well together one-half a cupful of chopped ham, a tablespoonful of soft, fresh butter and a dash of tobasco or cayenne. To this add a tablespoonful of Indian chutned and about the same amount of chervil, chopped fine, and stir and mix all thoroughly. Spread on thin unbuttered bread.

MIXED CHEESE SANDWICHES.

Take equal parts of Neufchatel or some light cream cheese and Roquefort and pound and mix them well together. When they are of the consistency of a good thick paste add a few drops of tabasco sauce and mix again. Spread on unbuttered bread.

NUT SANDWICHES.

To one cup of English walnuts, chopped fine, add a pinch of salt and sufficient fresh cream cheese to make a thin paste when well mixed. This should be made as late as possible before serving, as it will otherwise get oily and strong. Spread on fresh unbuttered bread.

NASTRUTIUM SANDWICHES.

Spread thin slices of diamond shaped bread with mayonnaise dressing; and put together with nasturtium leaves and seeds chopped fine.

MRS. J. H. CARR.

OLIVE SANDWICHES.

Scald and cool twelve large olives, stone them and chop very fine. For a sauce take a teaspoonful of mayonnaise or light dressing, and mix with it the same amount of cracker dust. Mix this with the olives and spread on thin slices of slightly stale bread from which the dry crusts have been carefully trimmed. Cover with a dampened cloth if they are not served at once.

PEANUT SANDWICHES.

Roll salted peanuts, from which all little brown hulls have been removed, between a towel or pieces of brown paper, then add a little melted butter and spread between bread prepared the same as for chopped ham sandwiches. Salad dressing may be substituted for melted butter if desired.

Mrs. J. W. D.

PIMENTO SANDWICHES.

Take about equal amounts of pimentos, cream cheese and hard boiled eggs. Grind them and add enough good salad dressing and cream to make a paste that will spread easily. Spread on thin slices of unbuttered bread and put together with small lettuce leaf between. Boiled ham or nuts may be added to above.

SARDINE SANDWICHES.

Mix equal quantities of finely mashed, boneless sardines, and the yolks of hard boiled eggs. Rub together thoroughly, and to each coffee cup of the mixture beat a tablespoon of butter and one of lemon juice. Spread buttered slices of bread cut thin.

SARDINE SANDWICHES.

Drain all the oil from two boxes of sardines. Put the sardines in boiling water to free them from all grease. Dry the fish in a cloth, then scrape away the skin and pound the sardines in a mortar; add a few drops of lemon juice, and spread on slices of buttered bread. These are delicious for picnics.

SWEET SANDWICHES.

Chop raisins and almonds together, moisten with maple syrup and lemon juice and spread between thin slices of bread.

Mrs. HARRY CARVER.

VEGETABLES

"Cheerful cooks make every dish a feast."—MASSINGER.

ASPARAGUS.

Cut asparagus into pieces about one inch long, rejecting all tough parts. Cover with boiling water and cook until tender. Drain all the water off and cover with cream; add a little thickening; salt, pepper and butter. Toast pieces of bread, butter and cut in small dice and put in the asparagus when ready to serve.

MRS. GEORGE S. LONG.

ASPARAGUS WITH CREAM.

Cut off all the tough parts, lay bunches in a pan, cover with boiling water and cook slowly until tender. Have ready a few pieces of toasted bread. Make a dressing of cream, slightly thicken and season with salt, pepper and butter, and pour this over the asparagus and toast.

E. C. C.

FRIED APPLES.

Slice without paring and fry in butter and lard. When nearly done sprinkle a little sugar over them and fry a delicate brown.

BAKED BEANS.

Put a quart of navy beans on to boil in two quarts of cold water. When hot add a teaspoon of soda and boil an hour. Drain and rinse the beans off once with hot water. Add one tablespoon of salt, half teaspoon of pepper, half pint of granulated sugar. Put in baking pan and add enough boiling water to cover. Slice thin half pound or more fresh side meat and lay the pieces on top of the beans. Bake in hot oven two hours or more. Be sure and turn the bits of meat over so they may be brown on both

sides. Any beans left over are good cold or make fine succotash added to about the same amount of well cooked dried corn.

MRS. M. K. GANTZ.

BOSTON BAKED BEANS.

Take one quart of navy or marrowfat beans, wash and put on to boil in two quarts of cold water. Let boil one-half hour and drain. Take one pound of pickled pork streaked fat and lean; wash and score the rind across with a sharp knife. Put the beans in an earthen pot, placing the pickled pork in the beans with the rind on a level with the top of the beans. Add two tablespoons of Orleans molasses and a teaspoon of salt. Fill with boiling water cover closely and bake for eight hours. Refill with boiling water, every two hours or oftener if they dry out too fast, but not filling the last two hours before serving.

MRS. L. M. LINDENBERGER.

BRUSSELLS SPROUTS.

Cook in boiling salt water until tender. Drain and make a cream dressing.

GREEN BEANS FOR WINTER.

Take green corn beans, split lengthwise. Drop them into boiling water and cook until tender. Drain perfectly dry, then put a layer of beans into a crock, salt to taste, pound with a potato masher; add another layer of beans, salt and pound and so on until all are used. Put a cloth and weight on top and cover with weak salt water. Cleanse occasionally as sauer kraut. When ready for use, cook for two hours with spare ribs or other pork.

MRS. J. PFISTNER.

BEETS.

Boil the beets in salted water, and when tender remove the skin and slice them. Pour over a French dressing and toss with a sliver fork until every piece is coated with the same.

BEETS.

Wash and boil until tender. Throw into cold water when the skins may be easily rubbed off. Serve hot with a little salt, pepper, butter and cream or cover with vinegar and pickle.

STUFFED CABBAGE.

Cut out the root and heart from a medium sized cabbage head and pick off several of the outer leaves, parboil the rest. After removing it from the fire, open the leaves carefully so as not to break them. Then season with a pinch of salt and half a pinch of pepper and fill the insides of the leaves with a good sausage force meat. Close them up and tie the cabbage so that none of the stuffing escapes. Then lay it in a sautoire, containing one cup of carrot, one cup of onions, a piece of lard skin and half a pint of white broth. Cover with a little fat from the soup stock; lay a buttered paper on top and cook for one hour in the oven, basting it occasionally with its own juice. Untie and serve hot.

MRS. C. L. VAN CLEVE.

HOT SLAW.

Cut the cabbage fine on the slaw cutter. Add a little water and butter and stew until tender. Make a dressing of vinegar, and a little sugar, mustard, salt and pepper. Heat and pour on cabbage.

MRS. IDA RICE.

HOT SLAW.

Take about two slices of bacon, cut in small pieces and fry until the grease is cooked out; cut cabbage, salt, and let stand about fifteen minutes, then pour the hot meat and grease over cabbage; heat the vinegar in the same vessel in which the meat was cooked and pour over the cabbage. An onion may be added if desired.

MRS. FRANK GREULICH.

WARM SLAW.

Take the best part of a cabbage and slice it fine. Take two eggs well beaten, one cup of vinegar, one cup of sweet cream. Put vinegar on stove, and when boiling hot stir in the cream and eggs. Add this to cabbage, which is previously cooked. Press down with a plate after adding a little salt and butter, and heat through.

MRS. EMMA LANDIS.

SAUER KRAUT.

Cut off the loose and soiled leaves from the cabbage heads. Put some of the good leaves in the bottom of a keg. Cut the

heads in two. Take out the core, then cut over a tub into which has been spread a table cloth. Take out a dish pan full, add a large hand full of salt, mix it well and put into a keg. After a few pans full are in, begin to pound until the juice appears. When all is in, cover the top with cabbage leaves, then put on a wooden lid and a heavy clean stone. Put in the cellar and let ferment, which takes two or three weeks, until the bubbles are gone. Then take off the leaves and all the juice and any bad cabbage that may be on top. Wash the lid and stone and sides of the keg. Take out what is wanted for immediate use. Then put a white cloth over it, tucked in well at the sides. This must be washed as well as the lid and stone, once a week when you take some out. Then put the lid and stone back and pour on a light salt brine. It must always have juice on it.

MRS. FRED MILLER.

CARROTS.

Scrape and cut in small pieces, put to boil in cold water, and one-half hour before they are done add several small potatoes cut fine. Season with a lump of butter dipped in flour, pepper and salt. The carrots should cook an hour and a half.

MRS. JAMES ZIEGENFELDER.

STEWED CARROTS.

Wash and scrape the carrots and divide them into strips; put into a stew pan with water to cover; add a teaspoon of salt and boil slowly until tender. Drain and replace in pan with two tablespoons of butter rolled in flour, pepper and salt; add enough cream or milk to moisten the whole and let come to a boil. Serve hot.

CAULIFLOWER.

Cut the cauliflower into rather small pieces, then stew in salt water until tender, drain the water off and make a boiled dressing of egg, vinegar, pepper, salt and small lump of butter, well beaten. Enough of this should be put over the cauliflower to cover it just before taking up.

MRS. J. G. FOLEY.

CORN FRITTERS.

Cut very fine the corn from three or four ears and add two

well beaten eggs, a tablespoon of sweet milk, flour to thicken, one and one-half teaspoons of baking powder, a pinch of salt and a teaspoon of sugar. Fry in hot lard.

MRS. J. C. FULLERTON.

CORN OYSTERS.

Run a sharp knife down the middle of each row of corn, and scrape all the good substance off leaving the hulls on the cob. To six good ears of corn add one teaspoon of salt, one tablespoon of sugar, two tablespoons of cream, one tablespoon of flour and a little pepper. Stir together and fry to a delicate brown in butter or butter and lard. Be careful and make the little cakes no larger than oysters. Delicious.

MRS. M. K. GANTZ.

CORN OYSTERS.

Cut each row of corn down through the middle, then cut off of the cob. To six ears of corn seasoned well with salt and pepper, add one well beaten egg; stir well. Have ready in a skillet equal parts of butter and lard, quite hot, and drop a tablespoon of the corn at a time into it and fry a delicate brown on both sides. Serve immediately.

MRS. NOAH YOUNT.

CORN OYSTERS.

To the grated corn from one and one-half dozen ears, add three tablespoons of flour, three eggs well beaten, one-half cup of sour cream and a little butter, also one-half teaspoon of soda, season with salt and pepper and fry in butter.

MRS. SWEITZER.

DRIED SWEET CORN.

Cover well with cold water and boil for three or four hours, replenishing with hot water from the teakettle. Season with salt, pepper and cream.

EXCELLENT STEWED CORN.

To one quart of tender corn shaved from the cob, add a half pint of sweet milk, butter the size of an egg, salt, and pepper; stew fifteen minutes over a quick fire with the pan well covered and setting on an asbestos plate, that it may not burn.

MRS. CHARLES KESSLER.

SCALLOPED CORN.

Shave from the cobs the required amount of corn, also scraping down the milky juice. Cover the bottom of a baking dish with an inch layer of corn, seasoned with salt and pepper and a very little sugar, also bits of butter: continue this until the dish is almost filled and cover with rolled cracker crumbs, filling the dish with fresh milk and cream at the last. Bake about three-quarters of an hour.

MRS. W. A. CARVER.

EGG PLANT.

Pare and slice the egg plant and soak an hour in salt water. Dip in batter or egg and cracker crumbs. Season with salt and pepper and fry slowly in butter.

MACARONI.

Boil one-half pound of macaroni in a pot of boiling salt water for twenty minutes. Drain through a colander. While it is boiling, take a pint of new milk and put to boil. Beat yolks of two eggs and add to it with two tablespoons of good butter and two teacups of grated cheese, add salt, pepper and mustard to taste, stirring it all the time until it forms a custard. Grease a baking pan and alternate macaroni and custard, having the latter on top. Brown in the oven and serve.

MRS. N. C. PERRY.

MUSHROOMS FRIED.

Lay the mushrooms in salt water an hour, then in fresh water, changing the water frequently. Split them and dip in egg, then in cracker crumbs seasoned with salt and pepper and fry them in butter till a delicate brown.

MRS. P. T. SAYERS.

MUSHROOMS WITH CHICKEN.

One chicken of four pounds (or nearly that), four sweetbreads, one can of mushrooms, one quart of cream, four tablespoons of butter, five tablespoons of flour. Boil the chicken and sweetbreads, cut in pieces and chop, also the mushrooms. Pour this over the cream which has been scalded, with the flour and butter until thickened. Season very lightly with salt and pepper. Put into a buttered baking dish with a slight layer of buttered

bread crumbs on top and bake one-half hour. Serve hot as escalloped oysters. If too thick when done, add a little hot cream.

MRS. G. A. BRANNAN.

BROILED MUSHROOMS.

Peel the mushrooms and cut off the stalks. Heat the broiler, lay the mushrooms carefully in and broil with the upper side first exposed to the fire; then turn and broil the under side. Cook but eight or ten minutes. Remove from fire, baste with melted butter, season with salt and pepper and serve on toast.

FRIED PARSNIPS.

Wash, scrape, split lengthwise, boil until tender; season with salt and a little sugar and fry in butter.

MRS. JOSEPHINE SCHAFER.

PEAS.

Boil tender young peas in boiling salt water to which also add a little sugar. When tender, drain and add a generous lump of butter and a little cream if desired. Season with salt and pepper.

POTATOES AU GRATIN.

Melt a tablespoon of butter and mix smoothly with two tablespoons of flour; add one half cup of cream, one-half cup of stock and let all come to a boil. When done and cooled somewhat, add the yolks of two eggs, three large tablespoons of grated cheese, salt and pepper. Have ready thinly sliced, some cold potatoes which were boiled in salt water. Put in the bottom of a buttered baking dish, some of the dressing, then a layer of potatoes, alternating until the dish is filled; spread over the top a layer of sauce, then one of bread crumbs and cheese, and bake.

MRS. A. F. B.

POTATO CHIPS.

Peel large, nice potatoes and lay in cold water a few minutes. Dry each one before slicing very thin on a slaw cutter. Lay on a dry cloth and drop each slice separately into a kettle of hot lard; fry until crisp and brown; take out with a wire spoon and sprinkle with salt while hot.

MRS. BELLE JAMISON KRUSE.

POTATO CROQUETTES.

Two cups of mashed potatoes, two eggs beaten to a froth, one tablespoon of melted butter, salt and pepper to taste, a tablespoon of chopped parsley and an onion if desired. Form into croquettes, roll in beaten egg and then cracker crumbs and fry in deep fat.

MRS. FRANK CHASE.

POTATOES FRIED IN OVEN.

Peel potatoes and slice lengthways and place them in a pan with a tablespoon of butter or lard. Season them and bake in oven until brown and tender.

MRS. B. R. H.

CREAMED POTATOES.

Cut cold boiled potatoes into dice. Heat them with milk and butter or use cream alone if obtainable. Thicken with a little flour and season well with salt, pepper and chopped parsley.

DEVEILED POTATOES.

Bake one dozen large potatoes in the oven. When done cut off one end and scoop out the insides. Mash fine and add one cup of boiled ham and an onion chopped fine. Add half cup cream, one tablespoon of butter and salt and pepper to taste. Beat ingredients together and fill the potato shells with the mixture. Put the tops back on and set back in the oven. Serve hot. These are very nice with the ham and onion omitted.

MRS. B. R. HOUSER.

FRENCH FRIED POTATOES.

Select long, medium sized potatoes. Cut them lengthwise into strips about the size of a finger, Drain them well and cook them in very hot deep fat until tender. Drain them and salt before serving.

FRENCH FRIED ONIONS.

Peel onions, cut in quarter-inch slices and separate into rings. Dip in milk, drain and dip in flour. Fry in deep fat, drain and sprinkle with salt.

LYONNAISE POTATOES.

One tablespoon of butter, one tablespoon of chopped onion and six medium sized potatoes. Fry the onion in the butter, cut potatoes in dice, add and fry. Add parsley and serve.

MASHED IRISH POTATOES.

Peel and wash well the number required for the meal and put them in a kettle to cook; cover them with boiling water and let them boil till well done, then drain off the water and mash them very fine. Pour in a cup of good cream, a little at a time; a piece of butter the size of a walnut and salt to suit the taste. Beat them with a large spoon till very light and white.

STEWED POTATOES.

Pare the potatoes, throw them whole in a porcelain pan of cold salt water, place lid on pan to keep airtight, cook until tender, then strain off the water, add pepper and a few small pieces of fresh butter, put on the stove for a few minutes to melt the butter, then turn out in a hot dish and serve at once.

MRS. M. E. BAIRD.

VIENNOISE POTATOES.

Boil six large potatoes till tender; drain and mash; add salt, pepper, two tablespoons of butter, the yolks of four eggs, two tablespoons of cream and four tablespoons of grated cheese. Make into balls the size of an egg, then roll lightly on a floured board, making the ends pointed like a Vienna roll. Put on a greased pan, brush with beaten egg, make two slanting cuts on the top of each and brown in a hot oven.

SWEET POTATOES.

Peel and boil until tender in just enough water to cook them, that the sweetness may not be taken away. Put into a skillet butter the size of an egg; when hot put in the potatoes layer at a time and allow them to become a rich brown. Sprinkle with sugar just before serving.

MRS. MAGGIE ALLEN.

MASHED SWEET POTATOES.

Steam sweet potatoes until tender. Mash them and add

enough rich milk and cream to make them quite wet, salt and pepper and a little sugar and beat like cake; the longer they are beaten the better. Put in a buttered baking dish, place bits of butter on top and place in hot oven until a golden brown.

MRS. J. H. CARR.

PUFFBALLS.

Procure large puffballs that are white and firm. Slice and dip in eggs and seasoned cracker crumbs and fry in butter as you would mushrooms.

MRS. P. T. S.

RICE.

The preferred way of cooking rice is to allow it to cook for several hours with milk or water in a double boiler so that the grains may be whole. But it can be prepared quickly and well by putting over to boil in hot salted water. Add a lump of butter and boil briskly for about ten minutes stirring often. Then cook slowly without stirring until done.

SPAGHETTI. (Mexican style.)

Put a tablespoonful of lard and butter in a porcelain sauce pan. When hot add one-quarter pound of spaghetti broken in desired lengths, half an onion sliced, one large tomato sliced, pepper and salt, and a dash of red pepper. Stir to prevent burning, and allow to brown slightly. Then add one large cup stock or hot water and boil until the water has been absorbed, being sure the spaghetti is tender.

SPINACH.

Wash the spinach and boil in clear water till it is soft. Lift out and lay in cold water. When cold, drain and chop fine and place in a granite kettle. Brown lightly sufficient flour to take up butter the size of a walnut and add to this one-half pint of beef stock and one tablespoon of sweet cream, and salt to taste. Pour this dressing over the spinach, stirring constantly and let it boil two minutes. Serve with poached eggs.

MRS. F. F. SCHAIBLE.

STUFFED PEPPERS.

Cut a slice from the stem end, remove seeds and parboil

fifteen minutes, fill with equal parts of finely chopped veal or chicken and softened bread crumbs. Season with onion juice, salt and pepper.

SUCCOTASH.

Take a boiling piece of beef and cook tender. String and break your beans and par boil them with a very little soda in the water. Then put them in the beef broth and cook two hours. Add corn cut off the cobb long enough before serving that it may be sufficiently cooked. Season to taste with salt and pepper and add a teacup of cream just before lifting.

MRS. J. T. MOREHEAD.

BAKED STUFFED TOMATOES.

Select large fair tomatoes, and, without peeling, cut a piece from the top and excavate from the center. Mix with the pulp thus extracted one-third as much fine, dry breadcrumbs; season with melted butter, a few drops of onion juice and pepper and salt; Stuff the hollowed tomatoes full with this, fit the tops on and arrange in a bake dish, pouring about them the juice that escaped from the tomatoes when you dug out the pulp. Put a tiny bit of butter upon each and bake covered. Serve in the dish in which they were cooked.

You may, if you like, substitute boiled green corn for the crumbs. This is a nice accompaniment to roast meat or fish.

ESCALLOPED TOMATOES.

Scald tomatoes, skin and slice them. Butter a baking dish thoroughly. Put in a layer of tomatoes, add salt and pepper and sugar to taste, and a little bit of chopped onion; over this sprinkle bread crumbs, then another layer of tomatoes and so on having bread crumbs on top. Put in a tolerably hot oven and bake. A dish holding three pints bake about three-quarters of an hour. When half done add about one-fourth of a pint of cream.

MRS. CHARLES N. TOBEY.

FRIED TOMATOES.

Slice green tomatoes one-fourth of an inch thick; roll in flour, season with salt and pepper and fry in butter and lard. When

done, pour one-half pint cup of sweet cream over them and let come to a boil.

MRS. H. M. STEPHEN.

STEWED TOMATOES.

Take one quart of tomatoes, add one chopped onion, let simmer until the onion is cooked, add salt, a lump of butter, pepper and sugar and a cup of bread crumbs.

MRS. B. F. ROBINS.

TOMATOES WITH CHIPPED BEEF.

Pare with a sharp knife two solid ripe tomatoes. Have sauce pan with a tablespoon of melted butter in it. Cut the tomatoes into small pieces, dust them with flour and stir into the butter and let cook five minutes. Then add a sprinkle of pepper and a quarter of a pound of chopped beef cut very thin. Stir with a silver fork, cover and let simmer for ten minutes. Add half a teaspoon of minced parsley if preferred.

MRS. E. P. SMITH.

TURNIPS.

Slice and boil an hour or until very tender. Mash them smooth, season with salt, pepper and butter and beat in a teaspoon of flour and a little cream.

TURNIP DICE.

Cut the turnips in small dice and stew in water until tender, then season with salt, pepper and butter.

MISS MARY SCHAFFER.

FRIED TURNIPS.

Cut turnips in slices about half an inch thick; boil and when tender take from the water; roll each piece in flour; salt and fry in butter until brown.

MISS MAUDE WELLER.

TURNIP SLAW.

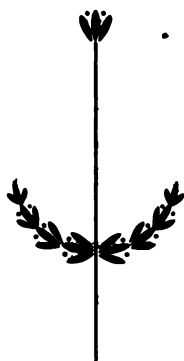
Peel and slice four good sized turnips and cook until tender. Drain and mash them. Have ready a dressing made with one well beaten egg, a tablespoon of sugar, one of butter, salt and pepper to taste and half a cup of vinegar; mix with the turnips and let come to a boil.

MRS. B. R. HOUSER.

VEGETABLE OYSTER.

Clean and boil the vegetable until tender and mash fine. Add a little cream, salt, a teaspoon of flour, and a beaten egg. Put a tablespoon of butter or fryings in a frying pan over the fire; when boiling hot, put in the vegetable oyster, made into cakes. When one side is brown, turn and put a little of the fat in which they were fried, over them, and serve.

MRS. W. H. COVAULT.



CATSUPS AND PICKLES

CATSUP WITHOUT SPICES.

One peck ripe tomatoes, wash, cut in quarters (do not peel) put over fire, with half pint of water. Cook until thoroughly heated, then put through fruit sieve.

Add one and one-half cups of good vinegar, two and one-half cups brown sugar, one teaspoonful salt and a good dash of black pepper. Boil until it thickens. Bottle and seal.

MRS. H. E. CLEMM.

COLD CATSUP.

One peck ripe tomatoes chopped fine and drained, two cups chopped onion, two cups chopped celery, one-half cup mustard seed, one-half small cup salt; two cups sugar, two teaspoons mace or cinnamon, two teaspoons black pepper, eight red peppers and five pints of vinegar.

COLD CATSUP.

One-half bushel ripe tomatoes, chop fine and drain; twelve bunches of celery, cut in small pieces (not chopped), one-half peck onions, chopped fine; five cents worth mace, five small peppers chopped fine; one cup white mustard seed, nine cups vinegar, four cups sugar, four tablespoons black pepper, one small cup salt. Mix all together and seal.

MRS. J. A. DAVY.

CUCUMBER CATSUP.

Take twelve large cucumbers, grate and salt and drain over night; grate six onions; squeeze all the juice out of the grated cucumbers, and add the onion. Thin with cold cider vinegar; add a few whole cloves and a pinch of cayenne pepper, bottle and seal.

MRS. GEORGE H. PEARSON.

GRAPE CATSUP.

Five pints grapes, cook until tender, then rub through a

sieve; one pint vinegar, two pints brown sugar, two teaspoons each of cinnamon, allspice and cloves, one teaspoon salt and red pepper; cook slowly until thick. MRS. WM. KRAYER.

TOMATO CATSUP.

Cut up and cook the tomatoes, rub through a sieve, cook again until water is thoroughly cooked out; about half an hour before it is done, add the following: one pint of salt, one and one-half pounds of sugar, one teaspoon each red and black pepper, five cent stick cinnamon, five cents worth whole cloves; bottle, seal and lay on flat side. MRS. W. T. CRITCHFIELD.

TOMATO CATSUP.

Cut ripe tomatoes, boil and strain; put them on stove again and boil half done; then to every gallon of juice put four table-spoons salt, two of pepper, one teaspoon each of allspice, mustard and mace, one-half teaspoonful cloves, one of ginger; boil one hour, then put in one pint of vinegar, let come to a boil, and then bottle. MRS. H. C. MITCHELL,

TOMATO CATSUP.

Take one bushel ripe tomatoes, wash and cut in pieces; put in stone jar with a handful of salt, tie close and allow to ferment four days; then take off the top and do not use; squeeze the water out of the tomatoes, heat and rub through a seive. To every gallon of juice, use one and one-half pints of sugar, one even tablespoon black pepper, three tablespoons salt, and one of ground cinnamon; boil until thick. Bottle and seal while hot.

MRS. S. J. MILLER.

WALNUT CATSUP.

Take the young tender walnuts, wash and rub them, pierce with a darning needle in several places, put them into a jar, sprinkle with salt, and cover with vinegar—a quart to fifty walnuts—cover, and let stand a week, then mash and stir well; strain and press out the juice, put into a preserve kettle, with cloves, allspice, mace, whole peppercorns, a blade of garlic, a piece of ginger-root and a root of horseradish, set over the fire, bring

to a boil, cover the kettle, and let simmer slowly for half an hour, strain, and let cool; bottle and seal. Let stand three or four months before using.

MRS. W. H. H.

PICKLES

BEAN PICKLES.

Take green beans when young, string, and place in a kettle of salt water and boil until tender, then drain in a colander; put them lengthwise into glass jars, sprinkle over them a little cayenne pepper, and cover with strong vinegar, spiced and sweetened to taste.

MISS JULIA HARTSELL, Greenville, Ohio.

BRINE PICKLES.

Make a brine of rain water and salt, strong enough to bear an egg; put in a piece of alum size of a walnut; then boil. When cold pour in earthen jars, and as the cucumbers are gathered and washed, throw them in; be sure to keep the cucumbers covered with the brine; when you are ready to use them, put in a jar and pour boiling water over them once a day until fresh enough, they are then ready for the vinegar.

PICKLED BEETS.

Take the beets, wash clean, and boil in salt water until tender. While hot peel and slice into a jar and sprinkle a little sugar and black pepper over them and then cover with vinegar.

PICKLED CAULIFLOWER.

Choose firm heads, cut away all the leaves and pare the stalks; put in brine over night, then drain; after which put in a jar, and cover with hot vinegar, in which a little mustard and whole cloves and stick cinnamon has been boiled.

PICKLED CHERRIES.

Select sound, large cherries; to every quart of cherries allow a large cup of vinegar, two tablespoons sugar, a dozen whole cloves, and half a dozen blades of mace; put vinegar and sugar on to heat with spices; boil five minutes, turn out into a cov-

ered stoneware vessel; cover and let it get perfectly cold; pack the cherries into jars, and pour the vinegar over them when cold; cork tightly and set away; they are fit for use almost immediately.

CELERY SAUCE.

Chop one gallon of green tomatoes, one gallon cabbage, two quarts celery, two tablespoons ground cinnamon, or more to taste, sweeten vinegar and heat well through and seal in glass; allow tomatoes and cabbage to stand in salt over night.

MRS. J. H. GROSS.

CHILI SAUCE.

Twenty large ripe tomatoes, five onions, two tablespoons of salt, four cups vinegar, sweetened to taste, two tablespoons ground cinnamon, one-half teaspoon cayenne pepper. Chop tomatoes and onions fine; add other ingredients; boil one hour and seal hot.

MRS. FRANCES G. LEMON.

CHILI SAUCE.

One large onion, two red peppers, six large ripe tomatoes chopped fine; one tablespoon salt, two of brown sugar, one teaspoon cloves, one spoon ginger, one of black pepper, one of cinnamon, one of nutmeg, two cups of vinegar; stir all until well cooked.

MRS. G. A. BRANNON.

CHILI SAUCE.

Peel and cut in small pieces three dozen ripe tomatoes; one and one-half dozen large onions; put this on the stove and cook together until it is almost done; then add three coffee cups of sugar, the same of vinegar, there or four red peppers (chopped fine), salt and black pepper and cinnamon to taste, then let it cook until quite thick and seal while hot.

MRS. E. M. WILBEE.

CHOW CHOW.

Two large heads of cabbage, one dozen mango peppers, one dozen white onions (omit if you wish), one-fourth peck of green tomatoes; chop all fine and boil in salt water until tender; squeeze through a coarse towel till perfectly dry. To one gallon of vinegar add three pounds brown sugar, one-half pound white mustard

seed, two ounces celery seed, handful grated horseradish, one ounce tumeric, one-half ounce mustard flour, boil well for a few minutes, then add the vegetables. Ready for use when cold. If you cannot get the peppers use more tomatoes.

MRS. HANNAH M. GAHAGAN.

ENGLISH CHOW CHOW.

One quart green tomatoes sliced, one quart cucumbers small or sliced, one quart small onions, one quart cauliflower, sliced in pieces, three peppers cut fine. Put all together in a weak brine and let stand over night; scald in same brine in the morning, then drain. Six tablespoons of ground mustard, one teaspoon tumeric powder, one and one-half cup sugar; two-thirds cup of flour, and two quarts vinegar. Mix well all together and scald until thick; then pour over the pickles.

MRS. A. N. SPAHR

CHUTNEY SAUCE.

Six green tomatoes, two green peppers, six tart apples, four onions chopped fine, one pint seeded raisins, two cups brown sugar, two tablespoons mustard, two tablespoons salt, one quart cider vinegar. Set vinegar over fire and boil five minutes; then add other ingredients and simmer for one hour.

MRS. BROWNING REED, Zanesville, Ohio.

CUCUMBER SAUCE.

Make a brine until it has a white froth; let pickles stand in this brine twenty hours, then take out and put in cold water one hour; have ready equal parts vinegar and water and put in as many pickles as you can stir with hands, and set on stove as long as can bear the hand in; put in a stone jar a layer of pickles and sprinkle with small bits of cinnamon bark and celery until the jar is two-thirds full, then cover with a thick piece of muslin, and a plate to serve as a weight. Then have ready, to one gallon of vinegar, one quart French mustard, three pints granulated sugar, a piece of alum size of an egg, two tablespoons salt, one of white pepper, ten cents worth tumeric; pour this on pickles and cover tightly.

MRS. HATTIE REYNOLDS.

CUCUMBER PICKLES.

Pour boiling water over pickles; when cool cover with brine made of one pint salt to each one hundred large pickles; scald seven times, once a day; on the eighth day wash pickles and let them stand on back of stove for five or six hours, let heat but not boil; they will get plump. Pack in jars with following spices: For one-half bushel pickles use one-half pound white mustard seed, one-half pound black mustard seed, one-half ounce allspice, one-half ounce red pepper, one ounce cinnamon, one-half ounce black pepper, one-half ounce mace, one-half ounce horseradish, one-half ounce celery seed, one-half ounce caraway seed. Use three pounds brown sugar to each gallon of vinegar, pour over them hot. Need not seal.

MRS. HARRY CLAYTON.

CUCUMBER PICKLES.

Take small cucumbers, from two to two and one-half inches in length from the vines, place in a jar and cover with grape leaves, and pour boiling water over them until nearly covered; let them remain until cold, and then repeat the process allowing them to remain until nearly cold; take out, wipe dry, place carefully in cans for sealing, with a little horseradish root and white mustard seed. To two quarts of vinegar, add one-half cup of salt, the same of sugar, and spices to suit the taste, heat boiling hot, pour over cucumbers and seal.

MRS. W. H. HEYWOOD.

CUCUMBER PICKLE.

Twelve large cucumbers, twelve large onions, one oz. white mustard seed, one scant tablespoon of white pepper, one quart of white vinegar. Slice cucumbers on potato slicer, chop onion, salt and drain for several hours, scald with other ingredients and seal.

MRS. WALTER BOWYER.

CUCUMBER PICKLES.

Five hundred small cucumbers (if large ones are used a smaller number will be required), three gallons of vinegar, three quarts of salt, six ounces of alum, 2 ounces allspice, one-quarter pound black pepper, one ounce cloves, horse radish cut in strips, sugar according to strength of vinegar. Put the cucumbers and horse radish

in alternate layer in a large stone jar. Throw the salt over them and cover with boiling water. Let stand twenty-four hours in this brine, then pour off and rinse in cold water. Boil the spices and vinegar and pour over them. In two weeks they will be ready for use. Delicious hard pickles that are not affected by age or climate.

OLIVE M. CLEMM.

CUCUMBER PICKLES. (Sweet).

Wash pickles, then put in brine strong enough to bear an egg, let stand over night. Take out in the morning and pour boiling water over and let stand until cool. To one hundred medium sized pickles take two and one-half pints of good cider vinegar, one-half pint of water, one pint of sugar and one tablespoon of mixed spice. Put in large kettle and let boil ten minutes, then add pickles and let heat through, stirring constantly. When pickles are heated through place in jars with plenty of horseradish and two or three pinches of pulverized alum. Cover with hot spiced vinegar and seal.

MRS. CHAS. A. MILLER.

COLD MUSTARD PICKLE.

To one gallon of vinegar, use one cup of salt, one cup of sugar, one cup dry mustard. Mix the sugar, salt and mustard together and add the vinegar. Wash the cucumbers and put in without heating. Cucumbers may be added to this mixture from the garden, if desired.

MR. CHARLES STREET.

EAST INDIA PICKLES.

One hundred cucumbers (large and small), one peck green tomatoes, one-half peck onions, four cauliflowers, four red peppers (without the seeds), four heads celery, one pint grated horseradish, one ounce ground cinnamon, one ounce tumeric, one-half pound ground mustard, one-quarter pound brown sugar, cider vinegar. Slice vegetables, sprinkle with one cup salt, and drain for twenty-four hours; cover with weak vinegar, heat to the boiling point and drain again. On the third day rub the other ingredients to a smooth paste with cold vinegar; to this add gradually sufficient vinegar to moisten all the pickle, and cook altogether ten minutes. Seal in bottles while hot. A large cloth

spread upon slats laid across the top of a tub, standing in a cool place, makes a convenient drain.

MRS. LETITIA THOMAS EVANS.

FRENCH MIXED PICKLES.

Two hundred and fifty pickles, one quart of little onions, one head cauliflower, three pints of French mustard, one ounce of celery seed, one ounce of tumeric, four ounces of mustard seed, three pounds of brown sugar. Cover well with vinegar and cook half hour.

MRS. J. W. DOWLER.

INDIA SAUCE.

One dozen of onions, half gallon of chopped cabbage, half gallon green tomatoes, one and half tablespoons of mustard, one and half gills of whole mustard seed, one and half gills of whole celery seed, half tablespoon of salt, one tablespoon of cinnamon and same of cloves, half pound of sugar, three pints of vinegar. Boil all together a quarter of an hour, stirring frequently.

MRS. JAMES H. YOUNG.

MANGOES.

Take green sweet peppers, cut the top partly off, take out all the seeds and scrape well inside, then stand in salt water over night; wash in cold water and fill with cabbage that has been chopped fine and salted and allowed to stand over night. Press the juice out of the cabbage, add mustard seed; after filling the mangoes tie the lids on, and pack in a stone jar. Boil vinegar enough to cover mangoes, sweeten to taste, add small piece of alum; let get cold, pour over mangoes, put on a light weight and then cover tightly.

MISS E. JOHNSON

MEXICAN CHILI SAUCE.

Cook one pint colored beans; (separate) cut one pound of veal in small pieces and fry until brown in two tablespoons butter and one of lard; take out the meat when brown; add two tablespoons flour and brown and then make a gravy; add juice of a half can of tomatoes and one small pepper; put in meat again and simmer, (cover tight). When done pour beans in a dish and then put the meat and dressing over them and serve hot.

MRS. JENNIE VANCE.

MIXED PICKLES.

One-half peck small cucumbers, one-half peck silver onions, one-half peck green beans, one-half peck cauliflower, one-half peck green tomatoes, one-half dozen red peppers, and a little horseradish. Prepare these in different vessels, and let remain in salt water over night. In the morning take out of water, place in very large pan, with three pints good vinegar, and three pints of water, let scald. In another vessel, put three-fourths pound of flour, same of ground white mustard, one pint of Lucca oil; mix thoroughly; add six pints vinegar, four pints sugar, one ounce tumeric; put on stove and let boil; add to vegetables; mix well, and bottle.

MRS. LINA BECKER.

MIXED PICKLES.

One quart small cucumbers, two inches in length, one quart small white onions, one quart Lima beans, three quarts green tomatoes, chopped not too fine, one dozen large cucumbers sliced, two heads cauliflower, cut in small pieces, one small head cabbage, chopped fine, half pint nasturtium seeds, two large bunches of celery cut in pieces one inch long, six sweet mangoes chopped, three small muskmelons cut in dice. Mix all vegetables, sprinkled with salt in layers and let stand in a stone jar twenty-four hours, then drain off all the brine and put over the fire in a porcelain kettle after having mixed in the following : one ounce tumeric, four tablespoons mustard seed, two tablespoons celery seed, two tablespoons allspice, two tablespoons whole cloves. Prepare a dressing of one large cup brown sugar, half cup ground mustard, two heaping tablespoons flour. Mix these into smooth paste with pure cider vinegar, then mix well with the whole amount, and add sufficient vinegar to barely cover. Let simmer over slow heat for half hour, stirring constantly.

MRS. ANNA BERGER STEWART, Bellefontaine, Ohio.

MUSTARD PICKLES.

Three hundred small pickles, three quarts small onions, three pints mixed mustard, half cup sugar; mix with enough vinegar to cover pickles; scald the onions; set all on back of stove

and allow to heat slowly for an hour; put in five cents worth of mixed spices tied in a cloth. Seal while hot.

MRS. G. B. HATFIELD.

MIXED MUSTARD PICKLE.

One-fourth peck large cucumbers chopped, also one-fourth peck large onions chopped, one quart small ones whole, one-half peck green tomatoes sliced, one-fourth peck green beans (very young), one quart shelled butter beans, one-half dozen sweet red mangoes; put all separately in salt water over night, steam beans and little onions until tender, then add nine pints vinegar and three pints water, one pound sugar, one-half pound French mustard, one ounce tumeric, three-fourths pound flour, one pound good butter; let the mixture boil, then add vegetables and boil half an hour, or until tender.

MRS. LIDA DAVIS.

NUTMEG MELON SWEET PICKLE.

Take four or five melons (not quite ripe), slice in pieces about two inches in length. Boil until tender, in water enough to cover them, then drain. Take one pound of sugar, a half pint cider vinegar, one teaspoon each cloves, cinnamon and nutmeg; boil to a syrup, then add melons and cook ten minutes. Put spices in a thin muslin cloth.

MRS. LOU CRAVER.

NUTMEG MELON PICKLES.

Size, that of a pint cup. Peel the melon, cut out one section, stand in salt water over night; chop cabbage very fine, salt and stand over night. In the morning rinse the melons in cold water, drain cabbage thoroughly and measure two pints to seven melons. Spice the cabbage as follows: two tablespoons each of cinnamon, cloves, allspice, celery seed, whole mustard seed, and one-half teaspoon cayenne pepper; stuff the melon, placing one little silver onion in the center of each melon; replace the section and sew it in; boil from one to two hours in a syrup of sugar and vinegar, about seventeen pints of vinegar to nine of brown sugar. This is the proportion for twelve or fourteen melons.

MRS. WM. L. PEARSON.

PICKLED ONIONS.

Three quarts of onions, pour boiling water over them, add a small handful salt; put on and cook the least bit. In the vinegar put sugar to taste, and pour over onions in the bottles. Add two small red peppers to each bottle if desired hot.

MRS. G. B. H.

PEACH MANGOES.

Select firm free stone peaches; peal and halve; then fill the cavity with white mustard seed, tie them together closely, and lay in a jar. Have ready vinegar enough to cover them, sweetened and spiced with stick cinnamon (broken in small pieces) and whole cloves. Boil the vinegar three mornings and pour over the fruit; the fourth morning cook all together until the fruit can be easily pierced. Then tie slowly and set away.

MRS. G. H. P.

PEACH MANGOES.

Wash peaches and wipe dry, cut in halves and remove seeds, Fill with horseradish and white mustard seed, tie peaches together and pack in jars. Make a syrup of two pints of sugar, one pint of vinegar, let boil with cinnamon and cloves. Pour over peaches and let stand twenty-four hours. Boil syrup again and pour over and seal.

MRS. EMMA FRESHOUR.

UNPEELED PICKLED PEACHES.

Rub the fur off with a coarse cloth, and prick each peach with a fork; heat in just enough water to cover them, until they almost boil; take them out and add to the water three pounds of sugar, boil fifteen minutes, skim and add three pints vinegar, one tablespoon each of allspice, mace and cinnamon, one teaspoon each celery seed and cloves. Put the spices in thin muslin bags, boil all together ten minutes, then put in seven pounds peaches and boil until they can be pierced with a straw; take out the fruit with a skimmer and spread upon dishes to cool; boil the syrup until thick. Pack the peaches in glass jars and pour the hot syrup over them.

PICKLED PEARS.

One and one-half gallon pears nicely pealed; and cut in

halves; one quart vinegar, three pints sugar, one-half ounce each cinnamon bark and allspice, one tablespoon ground mace; make a thick syrup of vinegar and sugar, add the spices and pour over the fruit. Next morning pour off syrup and heat and pour over fruit; repeat for nine days.

MRS. H. S. C.

SPICED PEARS.

To three pints of granulated sugar, and three pints of vinegar, add eight pints of fruit, peeled, halved and cored. If the fruit be perfectly ripe, put on to cook with vinegar and sugar at same time, if not, parboil fruit. When filling in jars, drop in whole allspice and cinnamon bark. Cook until tender and fruit is colored pink.

MRS. ANNA R. BRECHBILL.

PICALILLI.

One peck of green tomatoes chopped fine, one gallon of fine cut cabbage, one ounce of celery seed, one ounce of white mustard seed, one hot mango chopped, one ounce of cloves, two cups of sugar, two quarts of vinegar; if the vinegar is too strong, weaken; mix all together, heat thoroughly, and can.

MRS. H. S. CLYNE.

PICALILLI.

One-half peck green tomatoes chopped fine and drained over night in a sieve, one small head cabbage chopped fine, also four onions and four large cucumbers chopped fine, then ground cinnamon, celery seed, sugar and vinegar to taste; cook one hour and seal hot. Two or three green peppers may be added.

MRS. L. H.

SWEET PICKLES.

Seven pounds fruit, four pounds sugar, one quart vinegar for sweet, or one pint for sour fruit. Boil vinegar and sugar, pour over fruit; let it stand a day, then boil again; boil the third time to a thick syrup. Add spice to taste.

GREEN TOMATO PICKLES.

Slice one peck green tomatoes and sprinkle a little salt through them; let drain over night. Slice six large onions; put

layer of tomatoes; then onions, some mixed spices and brown sugar, horseradish and lump of alum in vinegar; let come to a boil; pour over the tomatoes and then seal.

MRS. HOWARD STURDEVANT.

GREEN TOMATO PICKLES.

One peck green tomatoes sliced, not very thin, one cup salt, put in colander, and drain over night. In the morning take one pint vinegar, three pints water, six onions sliced; put with tomatoes and boil in vinegar and water fifteen minutes. Drain again. Take three quarts vinegar, two pounds brown sugar, one-eighth pound mustard seed, two tablespoons ground allspice, two table-spoons cinnamon, two of ginger and two of cloves. Put all together and boil until tender. Can as fruit.

MRS. NOAH YOUNT.

GREEN TOMATO PICKLE

One-half peck of green tomatoes, slice and cover with a quart of water in which has been dissolved a teacup of salt; let them stand over night and then drain in a colander, pressing out all the brine. Then add one quart vinegar, one tablespoon each ground black pepper, allspice, mustard and cinnamon, one pound sugar. Boil all together ten minutes, then simmer on top of stove for an hour. When cold it is ready for table and will keep indefinitely.

MRS. J. H. GREEN.

PICKLED TOMATOES.

Slice one peck tomatoes, about one-fourth of an inch thick; let stand in salt water over night, then drain. One gallon of vinegar, two cups sugar, one ounce of cloves, one-half cup sliced horseradish; heat vinegar, sugar and spices and pour over tomatoes.

H. S. C.

WATER MELON PICKLES.

Cut the rind of the melon in pieces about one inch square after peeling off the green. Pack in a jar and cover with cold water in which a piece of alum about as large as an egg has been dissolved. Let stand over night. In the morning drain and let stand in cold water one hour; drain again and cover with cold

water and boil until tender, drain and pour over them one quart vinegar, two quarts sugar, one-half cup of stick cinnamon, a few whole cloves, and four sliced lemons. Boil until melon looks clear; let stand over night; in the morning drain and cook the vinegar until it is a syrup then pour over the melon. These are delicious.

MRS. B. W. JONES.

WHITE WALNUT PICKLE.

One hundred walnuts. Gather the walnuts in July, when they are full grown; they should be soft enough to be pierced through with a needle. Prick the nuts in several places with a needle, put in a stone jar, and allow to stand in brine (four pounds salt to one gallon of water) nine days, change the brine every third day; drain them, and let them remain in the sun two or three days, or until they become black. Put them into jars, not quite filling them. Take one gallon of vinegar, two ounces of whole black pepper, half an ounce of whole cloves, one more of allspice, one ounce ginger root, once ounce mace. Boil together ten minutes, and pour over the nuts. They will be ready for use in a month, and will keep for years.

MRS. G. V. COOMBS.



SALADS

"Oh, herbaceous treat!
'Twould tempt the dying anchorite to eat;
Back to the world, he'd turn his fleeting soul,
And plunge his fingers in the salad bowl;
Serenely full the epicure would say,
Fate cannot harm me—I have dined today."

—SIDNEY SMITH

ALMOND SALAD.

One pound almonds, four stalks celery, eight eggs, hard boiled, one-half cup sugar. Blanch almonds and chop, chop celery and whites of eggs. Rub the yolks of eggs and sugar to a paste, then add vinegar, salt, pepper and French mustard to taste; one teaspoon tumeric powder. Put in vinegar and mustard until you think it is moist enough.

MRS. C. L. VAN CLEVE.

ASPARAGUS SALAD.

Cut off the tops from two bunches of asparagus, put into a sauce pan, cover with boiling salted water, and let boil for fifteen minutes; drain, throw into cold water, and let stand half an hour; take up, dry on a napkin, put into a salad dish, pour over it French dressing; let stand on ice ten minutes and serve.

CABBAGE SALAD WITH DRESSING.

One-half head of cabbage cut fine; one small onion cut fine; salt and pepper to taste. DRESSING.—Two eggs, one tablespoon each of sugar, butter and flour, two tablespoons vinegar; mix well and put in a bowl over boiling water, stir until it becomes like cream, and pour over cabbage.

MRS. FRED STEIL.

CELERY SALAD.

Take two cups celery, chopped in half inches, and stew until almost tender in salt water (the bleached leaves may be used); beat two eggs; add a teaspoon sugar, a half cup vinegar, and a

tablespoon butter; cook and pour over celery, and serve either hot or cold.

CHICKEN SALAD,

Two boiled chickens, nine hard boiled eggs, three-fourths pint melted butter, one-half pint good cider vinegar, one gill mixed mustard, one-half teaspoon cayenne pepper, two teaspoons salt, two large heads celery, and one-third head cabbage.

MRS. LIZZIE KYLE.

CHICKEN SALAD.

Boil the white meat of two good-sized chickens; cut it coarse, and add the white of celery cut coarse; a little more chicken than celery. DRESSING.—Beat thoroughly, in an earthen dish, four eggs, one tablespoon mixed mustard, one-half teaspoon salt, a little cayenne pepper, and a tablespoon of sugar if desired; add four or five tablespoons vinegar and one of butter. Place the dish in a vessel of boiling water and stir constantly until the mixture is a little richer than boiled custard. This dressing should be kept cool, and just before serving may be thinned with cream.

MRS. WALTER S. THOMAS.

CHICKEN SALAD FOR TEN.

One large chicken, boil until tender; when cold, cut meat in small pieces; as much celery as meat cut in small pieces. DRESSING.—Yolks of five eggs well beaten; one tablespoon salt, two teaspoons mustard, one-half cup thick cream, one-half cup of vinegar, a little sugar, one tablespoon butter, a pinch of red pepper, and one tablespoon flour. Cook until it thickens, stirring all the time; after it has cooled, add one tablespoon of best olive oil and a little lemon juice.

MRS. GEORGE S. LONG.

CUCUMBER SALAD.

Peel medium-sized cucumbers; cut them in halves; remove the seeds, and lay in cold, unsalted water for an hour; peel a few tomatoes and chop them fine, also a dozen sprays of watercress. Mix the two together with a teaspoon of onion juice; salt and pepper to taste. Drain the cucumbers and wipe them dry; lay them on a bed of lettuce leaves and cover them with the mixture.

Pour the juice of a lemon over them, add a tablespoon of salad dressing and serve.

FRUIT SALAD.

One cup Malaga grapes, one cup pineapple, one cup sliced apples, one cup chopped English Walnuts, one-half cup seeded raisins one large orange cut fine.

DRESSING.

Beat together two eggs, three teaspoonfuls sugar, one of cream, three tablespoons lemon juice, a pinch of salt, cook in double boiler, when cool add one-half pint whipped cream, stir in the fruit and serve on lettuce leaves.

MRS. G. B. CLAWSON.

FISH SALAD.

Cut white fish into half-inch slices, two by four inches wide; arrange in a deep frying pan, cover with boiling water; add one-half teaspoon salt, a slice of onion, a teaspoon vinegar, a stalk of celery and simmer until firm. Drain and set aside to cool. Line a salad dish with lettuce leaves, and on this lay the fish. Garnish with Mayonnaise sauce, and pass with it extra dressing, to each half pint of which has been added three sardines rubbed very smooth.

FLOWER SALADS.

Flower salads may be made of nasturtiums and chrysanthemums. Clover salad is delicious when skillfully dressed, and orange blossom salads have been served at wedding breakfasts, garnished with candied violets and rose petals. Chrysanthemums boiled and served with mayonnaise are not unlike artichokes similarly treated. Nasturtiums, flowers and leaves are not novelties for salads or sandwiches, but they are delicate and spicy. The leaves should be gathered young or they are apt to be hot and biting; sometimes even the tiny shoots are as pungent as mustard.

FRENCH MUSTARD.

One pint cider vinegar, slice one large onion into the vinegar, let stand over night. Strain the onions out, and put the vinegar into a porcelain kettle; add one tablespoon sugar, one teaspoon

salt, one-half teaspoon cayenne pepper; sprinkle in ground mustard until thick like cream; stir constantly and cook twenty minutes. A very nice dressing for meat, and to add to mayonnaise sauce.

MRS. MARY HARKER.

FRUIT SALAD.

One pint strawberries, one pint Malaga grapes, one-half pint English walnuts; cut in bits or slices two oranges, one small pineapple, stir all together or place in layers in dish, and serve with whipped cream.

MRS. L. R. BALHEIM.

CHEESE AND PIMENTO SALAD.

Soak pimentos in cold water until stiff, then take out and wipe dry. Take a loaf of Philadelphia cream cheese, add a little sweet cream and a half cup of nuts which have been chopped fine. Stuff pimentos, set away in cool place. Next day slice one-fourth of an inch thick and serve on lettuce with rich mayonnaise dressing.

MRS. WALTER BOWYER.

GOOD SALAD.

Four cups of cabbage cut on slaw cutter, very fine, two cups celery cut, one cup almonds whole.

DRESSING

Three eggs, half cup sweet cream, half cup vinegar, one large spoon butter, half cup sugar, little mustard, salt and pepper. Cook in double boiler.

MRS. C. C. HAYNER.

LETTUCE SALAD.

Wash, dry and shred nice leaves of lettuce; cut cold bacon into small squares and boil in half a cup of vinegar; sprinkle the lettuce (which has been placed in a salad bowl) with sugar and salt; add a finely minced onion; when the vinegar has cooled, pour over the lettuce and mix lightly with a fork. Garnish with slices of hard boiled eggs.

LOBSTER SALAD.

Either fresh or canned lobster may be used, but the latter should be taken from the can at least two hours before serving

time, remove the bones, and separate into small pieces with a fork. For one pint of meat, use two eggs beaten light, and add salad oil a little at a time until the liquid is quite thick, then thin with vinegar; add one teaspoon mustard, made smooth with vinegar, and three-fourths teaspoon salt; boil until thick, add a little cold vinegar and let stand until quite cold; pour part of the dressing over the lobster, mix thoroughly. When ready to serve put spoonful of meat on a lettuce leaf, and on top place a small quantity of the dressing and garnish with a couple of capers.

MISS ADDIE PATTERSON, Washington, D. C

NUT SALAD.

Shell half a pound of English walnuts and a half pound of almonds, blanch them by throwing them into boiling water, and remove the skins, drain and cook them in a little stock; add a slice of onion, and two chopped apples; mix with mayonnaise and serve on a lettuce leaf. They may be mixed with an equal quantity of celery.

OYSTER SALAD.

Scrape and cut into half-inch pieces sufficient celery to measure one pint. Pick over and wash fifty large oysters, put in a sauce pan with one-quarter teaspoon salt, a dash of cayenne, and shake over the fire until plumped; drain and set aside until cold, then mix with the celery and a French dressing. Arrange on lettuce leaves and garnish with barberries or nasturtiums.

OYSTER SALAD.

Cut cabbage fine, salt and pepper well and add celery seed, then dilute vinegar, add lump of butter, sweeten to taste, and stir in one-half dozen eggs and a very little bit of mustard; when well boiled pour over the cabbage, and when cold add a cup of cream, then put a layer of butter in a pan and then with a fork dip one quart of oysters out of liquor and simmer until butter is melted; then serve in small dish, layer of slaw and layer of oysters. Garnish with English walnuts.

MRS. E. H. MCKNIGHT, Middletown, Ohio.

PORK SALAD.

Use the white pork backstrip that has been either boiled or

roasted very tender. Take equal amounts of meat, celery and apple cut into small bits. Dress with a good mayonnaise and cream and just before serving add peanuts chopped not too fine.

MRS. CLARENCE MARR.

POTATO SALAD.

Boil six large potatoes; when cold cut in small squares; four hard boiled eggs chopped, two large onions chopped fine; mix all together and season well with salt, pepper and celery seed. Make a dressing of two eggs well beaten, one pint of milk, one tablespoon sugar and vinegar to suit the taste; let come to a boil; when cold pour over salad and mix well, then add one cup of cold cream.

MRS. J. MILLER.

POTATO SALAD.

Three cold boiled potatoes, whites of three hard boiled eggs, three medium-sized onions, chopped fine; one teacup chopped cabbage. DRESSING.—Powder the yolks of the eggs while hot enough to melt the butter, season with one teaspoon sugar, one-half teaspoon salt, one-fourth teaspoon pepper; add one teaspoon butter, and heaping teaspoon celery seed, and vinegar to secure proper consistency and sharpness to suit taste.

MRS. L. H. McCONNELL.

HOT POTATO SALAD.

Boil and slice potatoes while warm; season with pepper, salt and onions. Fry bacon, pour in cup of vinegar, let come to a boil and pour over potatoes.

MRS. HENRY HEIST.

HOT POTATO SALAD.

Peel and slice potatoes, and pour on water enough to cook them; slice one large onion with potatoes and cook together; season with salt and pepper; when done add vinegar to taste, and garnish with slices of hard boiled eggs. A little celery may be cooked with potatoes if desired.

MRS. R. CRONE.

SALAD FOR ONE HUNDRED AND FIFTY.

Seven large chickens, and seven pounds of veal; boil together and when cold cut in small pieces; then use as much celery as

meat, also cut in small pieces. DRESSING.—Twenty eggs beaten, two tablespoons white mustard, same of flour; made smooth with vinegar, two tablespoons black pepper, same of salt, three pints of sugar; fat off the liquor in which the meat was cooked, and two quarts vinegar. Mix all together and cook until thick; when cold pour over meat and celery and stir lightly. Let it stand until very cold, then add two quarts either sour or sweet cream; sliced hard boiled eggs may be added, also a little Royal salad dressing.

MRS. GEO. H. PEARSON.

• SALMON SALAD.

One can of salmon, drain, remove bones and chop; then add two-thirds cup of cabbage chopped fine, one bunch of celery, one-half dozen small pickles, chopped fine; pepper and salt to taste. Make a dressing of the beaten yolks of two eggs, tablespoon butter, teaspoon mustard, tablespoon sugar, teaspoon flour; beat thoroughly. Add a cup of vinegar and cook until thick as cream; one-half cup of cream added last. Pour over salmon when ready to use.

MRS. J. C. FULLERTON.

SALMON SALAD MOULDS.

Two cups salmon, one teaspoon lemon juice, one teaspoon chopped parsley, few drops tobasco sauce, one tablespoon granulated gelatine, dissolve in a little water. Mix with enough cream salad dressing to moisten. Fill small molds, turn out on lettuce leaves and serve with cucumber cream sauce.

CREAM SALAD DRESSING.

Mix one teaspoon mustard, one teaspoon salt, two teaspoons flour, one and one half teaspoons sugar, few grains cayenne. Add one teaspoon butter, yolk of one egg, one third cup hot vinegar. Cook over boiling water, stirring constantly until thick, cool and add to one-half cup cream beaten stiff.

CUCUMBER SAUCE.

Chop one cucumber fine, season with one-half teaspoon each of salt, chopped parsley and onion, one tablespoon of vinegar or lemon juice. Mix thoroughly and let drain. When ready to serve add to one-half cup cream beaten stiff.

MRS. G. B. CLAWSON.

SHRIMP SALAD.

Two cans shrimps, two bunches celery, four to six hard boiled eggs. Chop one can of shrimps, leaving the others whole; chop celery and eggs rather fine and season with salt and pepper. Before serving, place tablespoon Durkee's salad dressing and three whole shrimps on each dish of salad.

MRS. J. F. McCASKEY.

SWEETBREAD SALAD.

Let sweetbread stand in salt water two hours, then boil until tender. When cold cut in dice; cut about half as much celery as sweetbread into dice. DRESSING.—Yolks of two eggs, a pinch of mustard, salt and pepper, three tablespoons thick cream, a little vinegar and a small spoon of sugar; cook in a double boiler, stirring all the time until thick enough for salad.

MRS. NANNIE WORMAN, Dayton, Ohio.

TOMATO SALAD.

Take small round tomatoes, cut a small portion from the top dig out part of the seeds, and fill with mayonnaise dressing. Serve one tomato on a lettuce leaf. Drain tomatoes before filling.

TURNIP SALAD.

Pare and slice in small pieces four medium sized turnips, boil until tender and drain off the water. DRESSING.—One cup of new milk or cream, one desert spoon flour, one tablespoon sugar, three tablespoons butter, two tablespoons vinegar, salt and pepper to taste; let boil until it thickens, and then pour over turnips

MRS. T. S. COWDEN.

VEAL SALAD.

Two pounds of veal boiled tender, then cut in little squares; add one pound English walnuts, one and one-half lemons cut in little squares, add juice of one lemon, as much chopped celery as meat, make a dressing of four eggs, lump of butter size of an egg, one-half cup sugar, one-half cup vinegar, one tablespoon prepared mustard, one cup of either sour or sweet cream, cook and pour over meat. MRS. C. L. ROSENBERGER, Covington, Ohio.

VEAL SALAD.

Three pounds of veal or lean pork, boiled very tender; three stalks of celery, one-third pound filberts and almonds, blanched and split, one-half dozen large pickles cut in small pieces. Let celery stand in salt water over night, then cut thin; pull the meat in long strips, remove all fat, then cut with scissors, in very small pieces; a ripe tart apple cut fine is an improvement. Yolks of eight eggs, a good teaspoon mustard, one-half cup sugar; beat all together; then add three-fourths pint of vinegar, three-fourths cup of butter; cook until thick; add a red pepper; let get cold before using. Remove inside of apples, fill with salad, and replace the tops.

MRS. E. FRANCIS STAFFORD, Meridan, Miss.

VEAL SALAD.

Three pounds of veal boiled until tender; three stalks of celery cut in pieces; one-half pound of filberts blanched and split; one-half pound English walnuts, broken in pieces; one-half dozen large pickles chopped fine. Cut the meat into small pieces; to every pint of veal use as many pints of celery; add plenty of salt. Mix altogether and add the dressing when cold. Four hard boiled eggs, chopped, not too fine; yolks of ten eggs (well beaten), one teaspoon mustard, one-half cup sugar, three-fourths cup vinegar, and beat together; lump of butter larger than an egg. Stir all the time while cooking; add salt and a little cayenne pepper. Do not thin the dressing as it needs to be quite thick when cold.

MRS. E. M. WILBEE.

WALDORF SALAD.

One pound of blanched almonds chopped, four heads of celery cut fine, one-half cup of raisins whole, four apples cut fine; mix with mayonnaise salad dressing.

MRS. B. A. ROSE.

WATER CRESS AND WALNUT SALAD.

Crack thirty walnuts and remove their meats as nearly as possible in unbroken halves. Squeeze over them the juice of one lemon, and leave them stand several hours. Pick over a full pint of watercress, and drain; at the last moment cover the cress with

a French dressing, spread the nuts over it, give them a generous sprinkling of the dressing and serve.

MRS. R. P.

COLD CREAM SLAW.

Slice very fine a half head of white, crisp cabbage; to a quart of this pour over one-third cup of sharp cider vinegar, one-half cup of granulated sugar, and sprinkle of salt. Mix well with a fork, and place in your salad bowl. Pour over this a cup of thick cream, that has been whipped to a foam.

MRS. W. A. CARVER.

CREAM SLAW.

One quart chopped cabbage, four tablespoons sugar, one cup thick cream, same amount of vinegar, one teaspoon celery seed or some chopped celery, and little salt. Mix cold, adding vinegar last; beat rapidly with wooden paddle until it froths. Excellent.

MRS. ARNOLD BROWN.

CREAM SLAW.

Cut fine one-half gallon of cabbage, whip one and one-half pints of thick sweet cream; salt, pepper and celery or celery seed, two-thirds pint of sugar, and two-thirds pint of good cider vinegar must be put in the cream, then pour over the cabbage. Stir thoroughly and serve immediately.

MRS. W. J. PETERS.

PLAIN COLD SLAW.

Chop cabbage very fine, and bruise with the hands; season with salt and pepper, and a little sugar; pour in cold vinegar and mix. Add a tablespoon chopped red peppers.

HOT SLAW.

Take about two slices of bacon, cut in small pieces and fry until the grease is cooked out; cut cabbage, salt, and let stand about fifteen minutes, then pour the hot meat and grease over cabbage; heat the vinegar in the same vessel in which the meat was cooked and pour over the cabbage. An onion may be added if desired.

MRS. FRANK GREULICH.

MUSTARD SLAW.

Three eggs well beaten, one teacup of vinegar, one teaspoon ground mustard, one teaspoon salt, one-fourth teaspoon black pepper, one teaspoon sugar, one tablespoon butter. Let this mixture come to a boil, and when cold add seven tablespoons sweet cream; pour over one-half head of finely chopped cabbage.

MRS. D. M. McCULLOUGH.

GOOD RICH DRESSING.

Yolks of five eggs, one-half pint vinegar, one cup milk, one cup butter, two even teaspoons mustard, scant one-third cup sugar. Beat yolks, add other ingredients except vinegar, and salt to taste. When boiling add one teaspoon cornstarch, wet with milk; when using for salad add as much sweet cream as your taste would suggest.

MRS. N. C. PERRY.

FRENCH DRESSING.

Four tablespoons of oil; one-half teaspoon salt, one tablespoon vinegar, one tablespoon sugar, one-fourth teaspoon pepper. Mix oil, salt and pepper together, and add slowly the vinegar. Pour the dressing over the salad, toss lightly and serve. Less oil may be used for this dressing if a more acid flavor is liked.

SALAD DRESSING

Four eggs beaten very light, one tablespoon prepared mustard, half teaspoon salt, three tablespoons sugar, half cup vinegar. Let this cook in a double boiler until thick like custard. When ready for use thin with cream and after mixing with cream add two tablespoons of Durkee's salad dressing.

MRS. WILLIAM SCHAIBLE.

SIMPLE SALAD DRESSING.

Three tablespoons butter, three of cream, one-half cup vinegar, with sugar, two eggs, one-half teaspoon salt, one-half teaspoon black pepper, one teaspoon mustard. Put the butter and cream into a small pan and when they begin to boil add vinegar and sugar, salt, pepper and mustard, and let boil; beat the eggs until they foam, then pour the other ingredients into the beaten

eggs; stir well and let cook until thick. For cabbage, use the dressing warm, but for other things cold.

MRS. MARY E. KNICK.

BOILED SALAD DRESSING.

One heaping teaspoonful mustard, two tablespoonfuls sugar, one teaspoonful melted butter or salad oil, half cup sweet or sour cream, six tablespoonfuls of vinegar, one egg. Mix the mustard smoothly in part of the vinegar, add remainder of vinegar and sugar. Beat the egg and butter together, stir in the cream and pour into the sweetened vinegar. Mix well. Let boil a few moments, stirring briskly. Cool before using.

MRS. H. E. CLEMM.

TOMATO JELLY.

To half a can of tomato juice, add one ounce of gelatine. Put tomatoes on and heat; strain and add gelatine—dissolved in cup of cold water—salt and a little sugar. Put into small moulds to cool; serve on lettuce leaf with mayonnaise dressing or on the plate with the dinner.

MRS. SOPHIA D. STEIL.

SUGGESTIONS FOR SERVING SALAD.

Scoop the center out of a short, thick cucumber and place it on a lettuce leaf on a plate. Fill the cucumber with salad and garnish with nasturtium blossoms placed on the lettuce leaf at each end and at either side of the cucumber.

Hollow out a large red apple or tomato, place on lettuce leaf and serve filled with salad. The tops of the tomatoes or apples may be garnished with small curly parsley leaves. Any of these ways of serving are very pretty.

MRS. CHARLES COOLIDGE.

CHEESE BALLS.

Half pound good double cream cheese, enough rich cream worked in to make a smooth stiff paste. Add pinch of salt, plenty of red pepper. Work into small round balls, chill and serve with lettuce salad.

MRS. CLARA HIGGINS.

CHEESE BALLS.

Imperial cheese two jars, half can pimentos chopped fine, mix with mayonnaise dressing until right consistency for making into balls.

E. B.

CHAFING DISH

"And the appetites are whetted
By the subtle, faint aroma."

CHICKEN A LA NEWBURG.

Make a cream sauce from one heaping teaspoonful of butter, two tablespoonfuls of flour, half a teaspoonful of salt, a generous pinch of cayenne pepper, two cupfuls of hot milk, one cupful of chicken broth and half a coffeespoonful of lemon. Put a pint of finely cut chicken meat in the sauce and heat, but do not boil. Serve on small pieces of hot toast.

CHICKEN AU GRATIN.

One cup chopped stewed chicken, one-third cup grated cheese, one tablespoon flour, a lump of butter, one cup of cream. Heat well, season with salt and a dash of cayenne pepper and serve on hot buttered toast.

MRS. M. K. GANTZ.

CHICKEN FRICASSEE.

Pick some hot or cold fried chicken from the bones. Chop fine and heat with some cream and a little flour for thickening. Season with salt and pepper and serve on hot buttered toast.

CHICKEN TERRAPIN.

Cut up cold chicken into small pieces, taking out all bone and gristle. Put in chafing dish one-half pint of cream, one-fourth pound of butter rubbed into a large spoon of flour, pepper and salt to taste. Add chicken and when it boils add three hard boiled eggs chopped fine, and a small wine glass of lemon juice. Let simmer a moment and serve.

MRS. NANNIE D. WOMAN.

CREAMED EGGS.

Have ready a dish of hard boiled eggs sliced. Put in a

quart of milk and a piece of butter the size of an egg in chafing dish and let come to a boil. Thicken with flour until about the consistency of cream; add salt and a pinch of cayenne pepper and pour over eggs.

MRS. C. C. HAYNER.

DREAM CAKES.

Place a slice of cream cheese between two thin slices of bread and brown in butter.

EGGS A LA GOLDENROD.

Melt one tablespoon butter, add one tablespoon flour, then gradually three-fourths cup of milk. Stir until thick, then add half teaspoon salt, one-fourth teaspoon white pepper, the chopped whites of three hard boiled eggs. Cook one minute and pour over toast. Rub yolks through a sieve over all.

EGGS WITH BREAD.

Cut a few stale pieces of bread into dice and fry in chafing dish in a little butter until brown. Beat six eggs light, season with salt and pepper and pour over bread and cook until right consistency, being careful not to get too hard.

FRIZZLED HAM.

Cut the ham into thin shavings. Melt one tablespoon of butter and fry the ham until it begins to color, sprinkle over it one tablespoon of flour; fry until nicely browned, stirring often to keep from scorching. When brown add one pint of milk or cream, boil up once and serve.

HAM WITH EGGS.

Cut ham into thin shavings. Fry in half a tablespoon of butter until brown. Beat up two eggs light, with one-half cup of milk or cream, add to ham, stir constantly and when eggs are set serve.

BELLEVOIR STEW.

Two teaspoons butter, one cup of celery cut fine, one pint of oysters, one of cream, salt and pepper. Put butter and celery in chafing dish and cook until latter is tender, add cream, let come to a boiling point, add seasoning and oysters and sufficient cracker

crumbs to make as thick as desired. Cook until oysters begin to curl and serve at once.

MISS ANDREWS.

CREAMED OYSTERS.

Drain the oysters and season. Make sauce as follows: Rub two tablespoons of flour into two tablespoons of butter. Put in a chafing dish and stir until smooth. Add one pint of cream and stir until it thickens, add oysters and cook until heated through. Just before serving add two hard boiled eggs chopped fine. Serve in patty shells or on toast.

OYSTER SOUP.

To one pint of new milk add one-half pint of oysters, season with salt, pepper and butter. Let milk come to a boil, add oysters and let them cook until they curl and just before serving add three or four crackers rolled fine.

PANNED OYSTERS.

Drain the juice from one quart of oysters. Roll each oyster in flour and have ready a piece of butter the size of an egg, browned in chafing dish. Put the oysters in and fry until brown, then pour over them the liquor seasoned with pepper and salt. Let come to a boil and serve on hot buttered toast.

MRS. KATHERINE COLEMAN.

SOFT CREAM OMELET.

Beat six eggs light. Heat together in a chafing dish until just at boiling point, one teaspoon of butter and one-half cup of milk (cream is better.) When the butter and milk are just beginning to boil add eggs. As soon as the mixture begins to set, begin to stir and continue to do so until there is no liquid left. Serve at once.

MRS. T. B. KYLE.

FRIED TOMATOES.

Cut the tomatoes in thick slices, dredge with flour, fry in hot butter. When brown cover with cream and let just come to a boil. Remove tomatoes carefully to a hot platter. Add the beaten yolks of two eggs to hot cream, stir until well mixed, cook a moment and pour over tomatoes and serve at once.

SQUABS ON TOAST.

Dress carefully and cut the birds down the back so they will lay down flat and season with pepper and salt. For two birds put one tablespoon of butter in chafing dish and when it begins to boil put in the birds, cover closely and cook until tender, turning often. Take out and serve on toast, pouring over them the butter and juices in the dish, or make a delicate gravy by adding to the juices a little cream and a very little minced parsley. Quail may be cooked the same way. The time required for cooking will vary according to the size of the bird.

SWEET BREADS AND MUSHROOMS.

Put in a chafing dish half a cup of veal or chicken broth with two scant tablespoons of butter. When heated add half a teacup of milk in which one teaspoon of flour has been mixed, then add very slowly the beaten yolk of one egg. When smooth put in sweetbreads which have been previously boiled and cut in small pieces, and one-third can of mushrooms.

CREAMED SWEETBREADS.

Parboil sweetbreads and when cool remove all membrane and cut in small pieces. Melt one tablespoon of butter without browning, add one tablespoon of flour. Mix until smooth. Add one cup of cream and stir until it thickens. Add sweetbreads, cook until heated through, season to taste and if desired add one tablespoon of chopped parsley.

WELSH RAREBIT.

Cut one-half pound of cream cheese into small pieces, melt in chafing dish, adding one tablespoon of butter. When nearly melted and smooth add one egg beaten light. Stir until well mixed, then add one-half cup of milk or cream. Cook, stirring constantly until it is smooth and of the right consistency. Season with salt and a pinch of cayenne pepper and mustard. Serve on toast or wafers.

WELSH RAREBIT.

One cup hot milk, one-quarter pound cheese (grated), one-half teaspoon salt, one-quarter teaspoon mustard, one teaspoonful

flour, one teaspoonful butter, one egg, dash of Cayenne pepper. Put milk to heat, mix the grated cheese, flour, mustard, salt, Cayenne pepper and egg (well beaten) in blazer, add milk when hot, a little at a time, to the mixture, stirring all the time. Cook until smooth and creamy. Take from heater and add butter, stirring well. Serve hot on slices of toast.

MRS. HUGH M. BEEBE.

HAM RAREBIT.

Make as above and when the right consistency add one-half cup of cold boiled ham, chopped very fine.



BREAD AND ROLLS

"Tis not the vital question,
Pray how much has she read?
But this is the inquiry—
O, can she make good bread?"

BREAD.

In the morning, the day before you wish to bake, take two tablespoonfuls flour, half cup sugar, one teaspoonful salt, one pint warm water, one cake "Yeast Foam", mix and let stand till noon. Then boil and mash fine six large potatoes. To this add three pints of water, luke warm and the yeast as mixed in the morning. Let stand until evening in warm place and then place where it is cool until next morning. Take one-third of mixture for three loaves of bread, and heat it gradually until luke warm. The morning you wish to bake mix with flour, into a dough, adding a little lard, salt and sugar but no water. Knead dough, let rise, mold into loaves and let rise again, then bake. Put the remaining two-thirds of mixture in refrigerator until desired.

MRS. E. E. EDGAR.

BREAD.

After supper scald two large tablespoons of flour. When luke warm, stir into it one-half cake dissolved yeast foam or one-half cup soft yeast. This should be light in two or three hours, then put into a larger vessel and add one quart of warm (not hot) sweet milk, which has been previously scalded. Add one tablespoon of salt, two tablespoons of sugar and stir in enough flour to make a stiff batter. Let it rise one night. In the morning before breakfast, mix in enough flour to knead and let rise again. When light, mould into loaves and rise in the pans. Bake three-fourths of an hour. Keep in a temperature of 70° from the start, for this is the secret of success.

MRS. FLORENCE DICKEY.

BREAD.

Cook and mash three potatoes through a colander. Add three tin cups of warm water, half a cup of home-made yeast and make a thick batter with flour, beating it well. Set aside until light, then add one big tablespoon lard, one small tablespoon of salt and one of sugar. Make stiff and knead for twenty minutes. Set aside in a warm place to rise. When light, make in loaves. This will make five loaves.

MRS. A. W. HARKER.

BREAD MADE WITH HOLINESS YEAST.

Cook and mash three medium-sized potatoes. To this add one pint of cold water, one tablespoon of salt, three of sugar, one pint of holiness yeast. Let stand over night. In the morning stir well and save out one pint for the next baking. Thicken with flour to a dough of proper consistency; let rise in a crock, keeping warm, for about one hour, then mould into two loaves and it will rise nearly double. Bake three-quarters of an hour in slow oven.

MRS. H. F. DOUGLASS.

BREAD, HOW TO MAKE QUICKLY AND EASILY.

In the morning dissolve one cake of Fleischman's compressed yeast and two tablespoons of salt in two quarts of new milk previously poured in an eight quart pan. Add sufficient flour to make a stiff dough and mould till smooth. Cover and keep warm till the dough is spongy or reaches the top of the pan. Then with a knife divide the sponge into six parts and with greased or floured hands pull it into loaves, and place in warm greased pans. When twice its original size put in a hot oven for fifteen minutes. Then reduce the heat and bake one-half hour longer. When begun early enough in the morning the bread may be done by noon.

MRS. T. D. FITCH.

BRAN BREAD.

One pint sweet milk; one teacup Orleans molasses, two pints bran, one pint flour, one teaspoon soda dissolved in hot water, half teaspoon salt and bake in moderate oven one hour. A few raisins may be added if desired.

MRS. HELEN CLYDE.

BROWN BREAD.

One pint sour milk or butter milk, into which dissolve one level teaspoon soda, add one cup sugar and two eggs; then add one teacup Orleans molasses into which one level teaspoon soda has been thoroughly stirred and dissolved, add a pinch of salt, also one of nutmeg and one cup white flour. Beat well and add one cup floured raisins and enough Graham flour to make consistency of cake dough. Bake in pound cans for one hour in moderate oven. This will make four loaves.

MRS. THOMAS ZIEGENFELDER.

BROWN BREAD.

Make by same process as white bread, only add one cup of molasses, one heaping tablespoon of lard to two loaves. Let it rise and work it down the second time and put in pans. Bake little longer than with white flour.

MISS HATTIE E. SWOPE.

BOSTON BROWN BREAD.

Two cups sweet milk, one cup sour milk, one cup dark Orleans molasses, one teaspoon of salt, three heaping cups corn meal, one heaping cup of white or graham flour. Dissolve one rounding teaspoon of soda in a spoon of hot water and mix thoroughly. Steam in your large baking powder cans for three hours and dry five minutes in a moderate oven.

MRS. L. M. LINDENBERGER.

BOSTON BROWN BREAD.

One pint of Orleans molasses, one pint of sweet milk, one of sour milk, one of white flour, three of brown flour, three eggs, one and one-fourth teaspoons soda, butter the size of an egg; steam three hours in pound cans and bake fifteen minutes.

MRS. HANNAH M. GAHAGAN.

STEAMED BROWN BREAD.

Two pints of butter milk, one cup of Orleans molasses, one cup of yellow corn meal, two teaspoons of soda put into the molasses, half a teaspoon of salt, two pints and a half of Graham

flour; beat the mixture thoroughly. Grease sound baking powder cans with fresh lard and pour them two-thirds full of the batter and close tight with the lid; place them into a kettle of boiling water and put a weight over them that they do not turn over. Also cover the kettle tight with lid to prevent the steam from escaping; steam two hours and a half, then put the cans in the oven for five minutes to harden the crust.

MISS MARY A. HARKER.

CORN BREAD.

One pint each of corn meal, flour and sweet milk, two eggs, two tablespoons melted lard, three teaspoons baking powder, two spoons sugar. Beat well and bake a half hour.

MISS INA MACY.

CORN BREAD.

One pint each corn meal and sour milk, two eggs; two tablespoons melted butter, one of sugar, half teaspoon soda, a little salt.

MRS. JOHN ROLIN.

GOOD CORN BREAD.

One pint white corn meal (sifted), one pint flour, one pint sour cream, three eggs beaten separately, half cup sugar, butter size of an egg, one teaspoon soda dissolved in a little milk. Add the beaten whites of eggs last, and bake thirty minutes in a hot oven.

MRS. MARY M. BRETLAND.

CORN BREAD.

Cream three tablespoons sugar, and one tablespoon butter, add two eggs beaten light, cup sweet milk and pinch salt, and lastly three-fourth cup corn meal and one and one-half cup flour scant measure, in which put three heaping teaspoons of baking powder. Bake in a rather deep pan.

MRS. EYER.

CORN BREAD.

One and one-half pints of corn meal, one-half pint flour, one tablespoonful sugar, one teaspoonful salt, two heaping teaspoonfuls baking powder, one tablespoonful lard, one and one-half pint milk, two eggs. Sift together corn meal, flour, sugar, salt and

powder; rub in lard, cold, add eggs, (beaten), and the milk, mix into a moderately stiff batter; bake in a rather hot oven for thirty minutes.

MRS. WALTER McDONALD.

CURRENT BREAD.

One pint sweet milk, half cup lard, two tablespoons sugar, one tablespoon salt. Heat these ingredients, and when cool add one egg and flour enough to make a stiff batter. Add one cup of sponge or half cake Fleischman's yeast and let it raise. Work in more flour and roll out thin. Spread it with melted butter and sprinkle over it sugar, cinnamon, grated lemon and dried currants. Roll the sheet of dough up until it forms a loaf. Let it rise again and bake.

MRS. CHARLES COOLIDGE.

QUICK GRAHAM BREAD.

One quart sour milk, two spoons sugar, one teaspoon soda dissolve in a little boiling water, stir in enough Graham flour to make a stiff batter; pour into greased pans and bake immediately. This will make two nice loaves and will bake in a half hour.

RYE BREAD.

Make a sponge of one quart of warm water, one cup of yeast, thicken with rye flour, set in warm place to rise over night; next morning scald one pint corn meal, when cool, add to the sponge and rye flour until thick enough to knead; let rise again, then mould into loaves. When it has risen to twice its bulk, bake in a moderate oven.

WHOLE WHEAT BREAD.

The most convenient receptacle for your material will be a wide, shallow granite pan, into which put one pint fresh milk, one pint luke warm water, one tablespoon butter, one heaping spoon sugar, teaspoon of salt and one cake of Fleischman's yeast dissolved in two tablespoons tepid water. Stir into this slowly, one at a time, five pints of sifted whole wheat flour; the dough will be as stiff as you can handle it with a spoon. Knead in one more pint of the flour with the hands, taking care to work in from the edge of the pan, that no lumps may form. Continue to

knead for half an hour from the time of beginning, and your dough will be soft and smooth and the pan clear of all flour; cover well and set in warm place to rise for three hours; divide in halves, shape into two loaves and place in the round crimped pans, which have been well greased; cover and let rise for an hour, then they are ready for the oven. When the bread has been baking for half an hour, turn the pans over that the loaves may be an even light brown color. MRS. W. A. CARVER.

WHOLE WHEAT BREAD.

One pint of new milk, one of tepid water, one cake Fleischman's yeast dissolved in half a glass of warm water, one table spoon salt, one of melted butter, one teaspoon sugar, mix together and pour into sifted flour until you have a soft dough. When you can handle it, turn it out on the board and knead thoroughly twenty minutes. The dough must be worked as soft as possible, set to rise for three hours, put in pans, let stand one hour and fifteen minutes. Do not cover until it is cool.

MRS. J. V. HIGGINS.

JUG YEAST.

Eight potatoes, one handful of hops, boiled in a gallon of water. When potatoes are done, mash through a colander. Add to the boiling liquor, one cup of salt, one of sugar, one tablespoon ginger. When luke warm, stir in one cup of good yeast. Let stand in a jar over night. Put in a jug and cork tightly. This will keep six weeks in cool weather.

SOFT YEAST.

Boil three good-sized potatoes in sufficient water to have a pint when the potatoes are soft. Remove from water and mash fine; add the pint of scalding potato water, and a pint of water in which had been boiled and strained one cup of hops; also one pint of flour; mix all together and beat until smooth. Cover and set aside until luke warm, then stir in two tablespoons of sugar, one of salt, one teaspoon of ginger and a half pint of good yeast. After all these ingredients are thoroughly mixed, keep in a warm place for twelve hours, when it will be ready for use.

DRY YEAST.

Add enough white corn meal to the above soft yeast, to thicken sufficiently to crumble in small lumps, and spread upon a cloth. Dry in shade but not in a close atmosphere. After it has been stirred, turned, exposed to air forty-eight hours and is perfectly dry, put in a thin muslin sack and hang in dry place.

MRS. LIZZIE KYLE.

SPLIT BISCUIT.

Bake two large potatoes, and while hot mash through a sieve in a jar; in the hot potatoes stir a cup of lard and butter mixed, salt, and two beaten eggs, and a teacup of milk in which has been dissolved half cake of compressed yeast; one tablespoon sugar, one quart sifted flour; mix this at nine a. m., cover and let rise until 12 o'clock, then add one pint sifted flour; set away for second rising; when light put on board with sufficient flour to handle, roll out and cut, put in pan one on top of other: cover with a towel, let rise and bake in quick oven. MRS. GEORGE PEARSON.

WITCH YEAST.

Two tablespoons of flour, one of salt, one of sugar, five or six potatoes boiled and mashed. Scald flour, salt and sugar with the water in which potatoes were cooked; then put in potatoes. Add two quarts cold water. When cool add any kind of good yeast to start. When ready to make bread, take out one quart and save to start with the next time.

MRS. F. GREULICH.

ROLLS

BAKING POWDER BISCUIT.

Sift one quart of flour and three heaping teaspoons of Royal baking powder together, add a teaspoon of salt and a tablespoon of lard worked in well; mix with a pint of sweet milk, roll out quickly, cut small and bake in hot oven.

MRS. H

LIGHT BISCUIT.

When you bake bread, take out one pint of sponge, one pint of white sugar, the white of one egg beaten to a froth; mix into.

soft dough and let rise until light, mould into small biscuits and when raised to double their former size, bake in a moderate oven.

MRS. B.

TEA BISCUIT.

To one quart of sifted flour, take one tablespoon of shortening, crumble fine together, add half teaspoon salt, two teaspoons of Royal baking powder, and add sufficient milk to make a soft dough; roll and cut. Bake immediately in quick oven.

MRS. B.

SWEET POTATO BUNS.

Boil three good-sized sweet potatoes with the skins on in just enough water to cook them; when tender, remove skin and rub through a colander; mix with this one pint sweet milk, one and a half pints of flour and two teaspoons Royal baking powder sifted with it, half teaspoon salt, knead until you have a firm, smooth dough; form into round balls in the palm of the hand, size of an egg, and place two inches apart in a greased pan. Bake in a hot oven twenty minutes.

MRS. SWITZER.

DOUGHNUTS MADE FROM BREAD SPONGE.

One quart of sponge, one cup of sugar, one egg, heaping tablespoon of lard; knead into a loaf, set into a warm place to rise; when light, roll out and cut into rings on a warm board, let remain until very light, drop into hot lard and fry a light brown. Delicious.

MRS. ISABELLE WALKER.

EXCELLENT CINNAMON ROLLS.

Take a piece of light bread dough, roll out to an inch in thickness, spread with butter, sprinkle with white sugar and powdered cinnamon. Roll up and cut across in pieces one inch thick, place in buttered pan, let rise and bake.

MRS. E. BAILEY.

EXCELLENT ROLLS.

Take one pint of milk, one teacup lard, one of sugar, set on stove and heat; add a half teaspoon salt; when cool, stir in enough

flour to make a good batter, a half a cake of Fleischman's compressed yeast dissolved in warm water, the whites of two eggs whipped to froth, and let rise. When light, mix stiff with flour and knead thoroughly, let rise again, make into rolls and when puffed up bake in quick oven.

MRS. MELISSA MCKEE.

LIGHT ROLLS.

Into two quarts of sifted flour, rub one tablespoon of butter and lard mixed; pour in the center of this one pint of milk that has been boiled and allowed to cool; add half cup yeast, half cup sugar and a little salt. Do not mix this into the flour, but allow to stand over night. Next morning mix and knead well, then let rise, work again, roll out and cut, butter one-half and turn over. Place in pan and when light, bake in moderately hot oven.

MRS. B. F. ROBINS.

PARKER HOUSE ROLLS.

In warm weather set at seven in the morning. Scald one quart of new milk. If a large quantity is wanted, add a little boiling water, set aside to get cool. When nearly cold, add large iron spoon (heaped up) of lard, stir until thoroughly dissolved, then beat in flour until stiff, like rather stiff batter; add one cake of Fleischman's yeast dissolved in a little warm water, beat hard until very smooth. Put in a rather warm place and let rise until it reaches the top of the crock; add one tablespoon of salt and a little sugar, then sift in just barely enough flour (working from sides to center) to lift it together on the board, which has been previously lightly floured; knead a little, then pound half hour, working it up from the sides until the dough seems very smooth and works up very light; knead a little more. Be very careful that you do not get the dough too stiff. Put in a warm place until it begins to rise. Do not let it rise too fast, or the rolls will be sour. Let it rise until very light (about four hours), roll out thin, butter and cut, folding one-half over the other; let rise again two and half or three hours, or until very light. Wet over the top with a little milk. Bake in a quick oven.

MRS. T. B. KYLE.

PARKER HOUSE ROLLS.

At night take two quarts of flour and rub in two tablespoons of butter and lard, make a hole in the center, and pour in one pint of cold boiled milk, three tablespoons of sugar, a little salt, two-thirds cake of Fleischman's yeast; let stand until morning, then beat well, and mix; let stand until noon; then roll out and cut into cakes, butter and fold over. Let stand until supper time and bake in a quick oven.

MRS. J. C. FULLERTON.

ROLLS.

To four cups of new milk warmed, add one cup of butter, half cup of yeast (or one cake of Fleischman's yeast), stir all together, mix stiff with flour and knead well at night; in the morning work down, repeating this several times; when very light, roll out, butter, cut with cake cutter, placing one on top of the other, let rise again, line pans with paper, bake in not too hot an oven.

MRS. SMITHERS.

RUSK.

Beat together one cup mashed potatoes, one of sugar, one of yeast, three eggs. When raised, add half cup of lard, and flour to make a soft dough, allow to stand until quite light, mould into small cakes and let rise again before baking.

RUSKS FROM WHOLE WHEAT FLOUR.

Scald one pint of milk; when luke-warm add half a cake of Fleischman's yeast that has been dissolved in two tablespoons of warm water; add half a teaspoon of salt, two teaspoons of sugar, and sufficient whole wheat flour to make a thin batter. Beat thoroughly, cover, and stand in a warm place for three hours; add two ounces of soft butter and two eggs thoroughly beaten, then sufficient flour to make a soft dough; mix thoroughly. Allow this to stand again until very light—about three hours. Turn it out carefully on the board, pinch off little bits of dough, not more than a tablespoon, form into round biscuits; stand them in a greased baking pan where they will not touch each other;

cover, and when light brush with water, and bake in a moderately quick oven for half an hour.

J. W. H.

GERMAN COFFEE CAKES.

Four eggs, one teacup of butter, one of milk, two of yeast, one-half pound of sugar. Beat the eggs well, add the sugar and some flour; the butter and milk melted together warm but not hot; then more flour and lastly the yeast. Add flour enough to make a stiff batter; set to rise in any vessel that will hold a gallon. When the batter rises to the top, work enough flour to make a stiff dough. Put into large cake pans and let rise again. When ready for the oven, spread each cake thickly with well beaten egg and cover with coarsely chopped almonds, sugar and a little cinnamon.

MRS. E. F. SCHAIBLE.

LOAF CAKE.

Two cups of light dough, two of sugar, one of butter, one of cream, two eggs, half teaspoon soda, one cup each of raisins and currants, mustard and cinnamon to taste. Mix in enough flour to make stiff. Let rise till twice its size and bake.

MRS. L. H. THOMPSON.

POTATO RUSK.

One cake compressed yeast, one cup of warm water, one cup of hot mashed potatoes, one cup of sugar. Let raise over night. One cup lard, (melted), four beaten eggs, one tablespoon salt, flour to make soft dough, let it raise twice, third time roll out and cut into biscuits. Let raise and bake in a moderate oven.

MRS. CHASE.

COFFEE CAKE.

Half cup of sugar, one egg, half pint of milk, butter size of a walnut, two and a half cups flour, three teaspoons baking powder, half teaspoon of salt. Spread with cream, sugar, and cinnamon, bake half hour.

MRS. FRANK CHASE.

HASTY COFFEE CAKE.

One-fourth cup sugar, one egg, lump of butter size of a wal-

nut, beat all together and add one-half pint milk and a little salt, then two and one-half cups flour with three teaspoonfuls Royal baking powder. Put into two medium sized pie pans and spread with cream and a little cinnamon. Bake in a moderate oven and serve while warm.

MRS. THOMAS ZIEGENFELDER.

POTATO RUSK.

One large cup of potatoes mashed, small cup of sugar, half teaspoon of salt, one cup of warm water, dissolve one cake of compressed yeast in one-half cup of warm water, let raise very light. Stiffen with flour, add three well beaten eggs and small cup of butter.

MRS. L. M. MEADOWS.



Fritters, Muffins, Pan Cakes, Etc.

CORN FRITTERS.

One pint grated corn, two tablespoons of milk, two eggs beaten separately, salt and pepper to taste, one teaspoon baking powder, one cup flour; stir the whites of eggs in last. Fry in plenty of hot lard.

MRS. W. H. RITTER.

CREAM FRITTERS.

The whites of five eggs, whipped to a foam, one cup of cream, two cups sifted flour stirred in turn with the pouring of the cream, a pinch of salt and a dust of nutmeg; beat hard for five minutes. Drop a small spoonful at a time into hot, sweet lard; when a nice brown drain out, serve on warm plates with jelly sauce.

MRS. GERTRUDE CARVER.

PEACH FRITTERS.

Make a batter cake dough and stir in as many ripe peaches sliced thin as the batter will cover. Have a skillet of hot lard and drop in a scant teaspoon of the batter at a time, until the top of lard is almost covered, turn and allow to get a nice brown, take from the grease and roll in pulverized sugar. Serve at once. These are nice with sauce or whipped cream, but excellent without.

MRS. CUSHING.

PINEAPPLE FRITTERS.

Immerse slices of pineapple in a good batter and fry carefully in deep fat. These are delicious served with a sauce made of the pineapple juice sweetened and thickened a little.

MRS. M. K. GANTZ.

SOUR MILK FRITTERS.

One pint sour milk, two eggs, one teaspoon salt, half teaspoon soda, flour to make thick batter. Drop from a spoon into hot lard and serve with maple syrup.

MRS. G.

BREAKFAST GEMS.

One quart sweet milk, one quart wheat flour, four eggs, teaspoon salt, tablespoon sugar, one teaspoon baking powder. Bake in hot oven in buttered gem pans.

CORN MEAL GEMS.

One pint butter milk, two eggs, half cup sugar, teaspoon soda, one of salt. Dissolve soda in spoon of hot water; a heaping pint of sifted white corn meal. Bake quickly in buttered gem pans.
MRS. E.

GRAHAM GEMS.

Two cups sweet milk or cream, two eggs, beat separately; one teaspoon salt, three cups Graham flour, or one of white flour and two of brown; two teaspoons of baking powder; stir well. The pans should be hot and buttered; bake in quick oven. This will make one dozen gems.
MRS. T.

BREAKFAST PUFFS.

To every pint of flour add two teaspoons Royal baking powder, pinch of salt, lard size of a small egg, milk enough to leave a stiff batter. Mix with a spoon and drop into greased gem pans.
MRS. JOHN LONG.

CORN MUFFINS.

One-half cup corn meal, one cup flour, one and a half teaspoons Royal baking powder, one egg, one-half teaspoon salt, one-fourth cup sugar, one cup sweet milk, one tablespoon melted butter.
MRS. KATE RANDOLPH.

MUFFINS.

Beat two eggs with one-half cup sugar, one tablespoon of butter, a little salt, add one and a half cups sweet milk, three cups flour in which sift three teaspoons Royal baking powder. Beat well and bake in muffin rings. MRS. P. J. GATES.

MUFFINS.

One quart of flour, one-half teaspoon salt, a piece of butter size of an egg. Two eggs, two tablespoons white sugar and pint sweet milk, three teaspoons Royal baking powder sifted into

flour. Put butter into flour, beat eggs separately, adding whites last. Bake in gem pans in hot oven. MRS. NOAH YOUNT.

WHOLE WHEAT MUFFINS.

Two eggs, one teaspoon melted butter, one-half teaspoon salt, three-fourths pint milk and two heaping teaspoons Royal baking powder. Flour enough to make stiff batter. Bake twenty minutes. MRS. C. H.

BATTER CAKES WITHOUT EGGS.

One pint buttermilk, one-fourth teaspoon soda, little salt, one pint flour, one teaspoon melted butter. Beat to a perfect foam, as the perfection of your cakes depend largely upon this. Bake on hot griddle. MRS. THEODORE SULLIVAN.

BUCKWHEAT CAKES.

Dissolve a cake of Fleischman's yeast in half cup of tepid water. Put two quarts of warm water in a large crock and add the yeast, two tablespoons sugar, one tablespoon salt and stir in two quarts of buckwheat flour. Let stand in a warm place till morning and add half teaspoon soda dissolved in half cup of boiling water. Stir in and bake on a hot griddle greased with good lard. The batter should be stirred up a little too thick at night rather than too thin as more hot water can be added in the morning. Save the batter left over, and in the evening add a quart of tepid water, a quart of buckwheat flour, a tablespoon sugar and half as much salt. Beat well and set away to rise for morning when soda and hot water should be added as before. This process may be continued for weeks. Half cake of new yeast should be added every week or ten days and a little more soda will be needed for a few days before the addition of the new yeast.

MRS. M. K. GANTZ.

BUCKWHEAT CAKES.

One quart buckwheat flour, one tablespoon each of corn meal, white flour and molasses; mix with warm water to a thin batter, add a half cup of home-made yeast and a little salt. Let stand over night to rise. MRS. ZIEGENFELDER.

BUCKWHEAT CAKES.

To one quart of tepid water, add a cake of Fleischman's yeast that has been dissolved in a little warm water, stir in buckwheat flour until you have a batter of the usual consistency, add a half teaspoon salt; beat thoroughly and set in warm place over night. In the morning when you begin breakfast, add to the batter one teaspoon soda dissolved in a spoon of hot water. Stir well and bake on hot greased griddle.

MRS. CROFOOT.

CORN BATTER CAKES.

Pour boiling water over one cup of corn meal, stirring all the time, using enough water to moisten well. Let cool, then stir in one cup sweet milk, two tablespoons sugar, two teaspoons salt, three eggs, beat light, one cup flour, two heaping teaspoons baking powder, sifted with flour. Stir well, and bake on hot griddle.

MRS. ELLA ARMSTRONG.

DELICIOUS WHOLE WHEAT PAN CAKES.

One pint whole wheat flour, one teaspoon salt, one of soda (scant) and buttermilk to make a rather thin batter. Bake on hot greased griddle.

MRS. H.

GERMAN PAN CAKE.

Half dozen eggs beat well, two tablespoons pulverized sugar, half dozen tablespoons flour, half teaspoon salt, one teaspoon baking powder and flour sufficient to make thin batter. Bake on hot griddle.

GRAHAM GRIDDLE CAKES.

To one quart of Graham flour and a half pint of Indian meal, add sufficient warm water to make a stiff batter; one teaspoon salt and tablespoon sugar, one cake yeast foam, or home-made yeast. Let rise over night in warm place. Bake for breakfast on greased griddle. This is thought to be more healthful than buckwheat cakes. MRS. ANNA STEWART, Bellefontaine, Ohio.

WAFFLES.

Beat whites of four eggs separate; take yolks and mix smooth with a little flour and milk, a pinch of salt, two tablespoons sugar

two teaspoons Royal baking powder, one teaspoon corn meal, one quart milk; make batter rather thick; add whites of eggs and baking powder last. Grease your waffle irons thoroughly and if they have any tendency to stick, shake a little salt on them between the cooking of waffles. MRS. M. E. BAIRD.

WAFFLES.

One and a half pints milk, two eggs, a pinch of salt, three teaspoons Royal baking powder, one teaspoon melted butter, enough flour to make a medium batter. Bake on hot waffle irons. MRS. MARY BURWELL.

WAFFLES.

Beat whites of four eggs separate, one and a half pints butter milk, one and a half teaspoons soda, one tablespoon melted butter, salt to taste. Thicken with sifted flour as for cake.

MRS. B. R. HOUSER.

WAFFLES.

One pint buttermilk, one egg, one teaspoon soda, one spoonful butter, a little salt, a scant pint of flour. MRS. W. H. TODD.

SHAVINGS.

One egg beaten light, a little salt; stir in as much flour as it will take, roll out as thin as possible (as for noodles), cut in strips, twist together, fry in hot lard; when a light brown, remove and roll in pulverized sugar. MRS. C. L. VAN CLEVE.

CHEESE TOAST.

Have ready slices of toast made from white bread. Put into a pan one pint of cream and a cup of grated cheese, a lump of butter and a little salt; allow this to come to a simmer on the stove, and turn over the slices of toast in the mixture. This is delicious. MRS. C.

GRAHAM TOAST.

Cover the bottom of a pan with as many slices of Graham bread as your family requires, set in a hot oven. Turn the pan in a few minutes that your bread may toast evenly; when a

nice brown, dip into hot butter quickly and drain through a wire basket. Place in covered dish and serve at once.

RICE TOAST.

Boil a cup of rice the previous night, turn it into a square, narrow pan, set it in the ice box; in the morning cut it into half-inch slices, rub over each a little warm butter, and toast on a broiler to a delicate brown.

ZWIEBACK.

One cup of butter, half cup sugar, one teaspoon salt, half pint milk, two eggs, two teaspoons baking powder, flour to make a good batter, pour in greased pans and let bake. The next day cut into slices and toast in oven. MISS CALLIE GATES.



P A S T R Y

"What moistens the lips,
What brightens the eyes,
What calls back the past
Like the rich pumpkin pies."

—WHITTIER.

FLAKY PIE CRUST.

One pint flour, one-half cup lard, or lard and butter mixed, one even teaspoon of salt; rub shortening well into the dry flour, add enough cold water to roll easily. This will make two pies.

PIE CRUST.

Rub together until of an even color half pound flour and one-fourth pound butter, then add gradually just enough cold water to make it merely hold together. Roll out and use.

PIE CRUST.

For one pie take a cup of flour, two tablespoons of lard and three of water, a pinch of salt and baking powder. Use a knife to cut the lard through the flour and handle the mixture as little as possible.

MRS. R. W. CROFOOT.

PUFF PASTE.

Take one pound of sweet butter, and work all the watery substance out. Then take one pound of flour, and with two-thirds of the butter make a paste, in thickness to correspond to that of the butter; roll it into a thin sheet, and place one-fourth of the remaining butter in small pats over one-half the surface of the sheet, and fold the other half over. Roll again into thin sheet, repeating the above process four times. For making Patty Shells, roll the paste very thin for the bottoms, making the rings twice as thick. The rings should be moistened before placing on the bottoms. The above quantities will make about thirty shells.

MRS. S. C. ROYAL.

APPLE. PIE.

Line pan with rich pie crust; fill this with tart apples, sliced; sprinkle plenty of sugar over this, add a lump of butter size of a hickory nut, and bake with a top crust.

MRS. W. L. PEARSON.

ROCKY MOUNTAIN APPLE PIE.

Line pan with crust, quarter the apples and fill the pan, sprinkle granulated sugar, cinnamon, nutmeg and a little flour over the top, with four tablespoons of water and bits of butter. Bake without top crust.

MRS. J. W. DAVIS.

SCRAPED APPLE PIE.

One scraped apple, one-half cup sweet cream, small lump of butter, four tablespoons white sugar, one teaspoon of allspice. Bake in moderate oven with top crust.

MRS. WM. B. CHILTON.

CHERRY PIE.

Line a pie pan with rich crust; nearly fill with seeded cherries, sweeten to taste, and sprinkle evenly with a tablespoon of flour; add a tablespoon of butter cut into small bits and scatter over the top; wet edge of crust, put on upper crust and press the edges closely together, taking care to provide holes in the center for the escape of air. Pies from blackberries, raspberries, etc., are all made in the same way, regulating the quantity of sugar by the tartness of the fruit.

MRS. G. W. SHARPE, Springfield, Ohio.

CHESS PIE.

Cream together one cup of butter and one and one-half cups of sugar; add yolks of three eggs well beaten. Line pie pan with good crust. Pick well with fork and bake. When crust is baked spread over with any kind of tart jelly, and place on top of this the mixture of egg, butter and sugar; place in oven until a delicate brown. Beat whites of eggs very stiff, add two tablespoons of sugar. Spread on top of pie, and return to oven to brown.

MRS. WALTER KYLE.

CHESS PIE.

The yolks of four eggs, two cups of sugar, one cup sweet cream, two thirds cup of butter, two tablespoons of flour; beat together; flavor with vanilla; cover pans with crust and brush over with white of an egg; bake with one crust. Beat the whites of four eggs to stiff froth, with four tablespoons of sugar; spread over the top and bake until brown. This will make two pies.

MRS. OTTO D. STEIL.

CITRON PIE (Without Citron).

Three-fourths cup of butter, two cups sugar, five eggs. Cream the butter and sugar together as for cake, then add the yolks of the eggs well beaten; line a pan with rich crust, slice tough jelly (apple is nice) and lay on the crust, then over this spread the prepared butter, eggs and sugar. Bake a light brown. When the pies are cold spread over the tops the beaten whites of the eggs sweetened and flavored; brown in the oven. This makes three pies.

MRS. McCONNAUGHEY.

COCOANUT PIE.

One cup shredded cocoanut, pint and one-half of rich milk, two whole eggs and yolks of four, one cup sugar. Heat the milk and soak the cocoanut in it until soft, beat the sugar and eggs until very light, then add the milk and cocoanut with a pinch of salt and nutmeg; pour this into a pan lined with rich crust. Beat the whites of the eggs, add soft sugar, spread over the top, return to the oven to brown. This makes two pies.

MRS. L. J. ROLLIN.

CRANBERRY PIE.

One and a half cups cranberries, one-half cup seeded raisins, stew together. Put this into pie pan lined with crust; add one cup sugar and bits of butter. Bake with a top crust in moderate oven.

MRS. FRANK CHASE.

CREAM PIE.

Cover pan with crust and bake. Cream; one cup of milk heat to scalding, add one-half teaspoon corn starch mixed with a little

cold milk, one-half teaspoon of vanilla, one and a half tablespoons sugar, yolks of two eggs, lump of butter the size of an egg. When cooked pour into the crust. Beat whites to a froth, add a little sugar, spread over top and brown slightly in oven.

MRS. HARRY CARVER.

CHOCOLATE PIE.

One egg, two tablespoons of cocoa or chocolate, one-half cup sugar, one tablespoon corn starch, one teaspoon vanilla, piece of butter, one cup milk; cook in double boiler; fill the baked crust. Save the white for top and bake a light brown.

MRS. WALTER McDONALD.

CREAM PIE.

Bake a crust. Take one pint of milk; boil three-fourths of it; with the remaining one-fourth stir two tablespoons corn starch, yolks of two eggs well beaten, and half cup of sugar. Remove from the fire, flavor with vanilla and fill the crust. To the beaten whites of two eggs add sugar, spread on the pie, place in oven to brown.

MRS. VON BESELER.

CUSTARD PIE.

Three eggs well beaten, leave out the white of one, five heaping teaspoons of granulated sugar, one-half teaspoon of vanilla, one level teaspoon of cornstarch, pinch of salt, two tablespoons of melted butter, milk to make one quart of mixture. Bake in a large pan and spread the beaten white of the egg on top.

A. H. S.

CUSTARD PIE.

Line the pan with a rich crust, then fill with two eggs well beaten, two tablespoons sugar, two even tablespoons of flour, nutmeg and flavoring, with little over one pint of sweet milk. Bake in a moderate oven.

MRS. WILSON J. PETERS.

JELLY PIE.

Four eggs beaten separately; two cups sugar, one cup butter, one cup milk, one glass jelly, two teaspoons vanilla. This will make three pies.

MRS. H. F. DOUGLAS.

KREIGBAUM CRUMB PIE.

One cup butter, one cup sugar, three cups of flour; make this into rivels, put into a pie pan lined with crust and add the following mixture: One cup Orleans molasses, even teaspoon soda and one cup of water. Bake in a moderate oven without top crust. This will make three pies.

LEMON PIE.

Grate the rind of one lemon, then peel and grate the inside of the lemon, remove the seeds, add one cup of sugar, one heaping tablespoon of flour or corn starch, butter the size of an egg. Use two eggs, keeping out the white of one. Beat the eggs until light, then add cup of milk to the eggs; add this to the lemon, sugar, flour, etc., and put into a pan lined with crust and bake in a moderate oven. When baked spread the beaten white of one egg with a tablespoon of sugar on top, and brown.

MRS. ANNA L. CROZIER.

LEMON PIE.

One coffee cup of sugar, three eggs, one cup of water, one tablespoon of melted butter, one heaping tablespoon of flour, the juice and a little of the rind of one lemon. Reserve the whites of the eggs, and after the pie is baked spread them over the top beaten lightly with a spoon of sugar, and return to the oven until it is a light brown. Cook first before putting it into the crust, then bake the pie from thirty-five to forty minutes.

MRS. CLARA CAMPBELL.

LEMON PIE.

Yolks of three eggs and the white of one; one cup sugar, juice of one lemon, lump of butter the size of a walnut, two tablespoons of flour, one pint of boiling water. Stir all together, then fill the baked crust. The meringue of the whites of two eggs on top and browned.

MRS. C. F. RANNELLS.

LEMON PIE.

Juice of one lemon, one scant cup of sugar, yolks of three eggs, two tablespoons of flour, one pint of boiling water, piece of butter size of a hickorynut. Mix the sugar, lemon juice and flour,

then add the yolks of eggs and butter, then the boiling water, and cook till it thickens, stirring constantly. Bake the crusts and pour in the hot mixture. Beat the whites of the eggs stiff with a tablespoon of sugar and spread on the pie. Bake to a delicate brown.

MRS. FRANK KRAMER.

LEMON PIE.

The grated rind and juice of one lemon, one coffee cup of sugar, three eggs beaten separately, saving whites for the top of pie; two tablespoons of corn starch dissolved in a little water, pinch of salt, butter size of a walnut. Mix thoroughly and stir into one pint of boiling water until it thickens. Cook in double boiler. This is enough for two pies.

MRS. T. E. COLES.

PINEAPPLE PIE.

Cook in double boiler. The yolks of three eggs, one cup of milk or water, one cup of sugar, one tablespoon of butter, one scant tablespoon of flour, one-half pineapple grated, juice and grated rind of one lemon. Line pan with rich pastry, fill and cover top with meringue made of beaten white of egg with one tablespoon of sugar.

MRS. A. F. BROOMHALL.

PEACH CUSTARD PIE.

Line a pie tin with crust, cover with peaches cut in half and the pits turned upward; pour over this the following custard: One and a half pints of sweet milk, four eggs, one cup of sugar, a pinch of salt and a little flavoring. Bake in a moderate oven.

MRS. C. H. HARTLEY.

PEACH PIE.

One large cup of flour, one-third cup of lard, a pinch of salt and enough cold water to hold together. Pare the peaches (canned peaches can be used) and fill the pan; one-half cup of sugar, tablespoon of butter with flour sprinkled over the top. Bake with a top crust.

MRS. HARRY. H. CRAIN.

PIE PLANT PIE.

Mix half tea cup white sugar, one heaping teaspoon of flour; sprinkle over the bottom crust; add the pie plant cut up fine,

sprinkle over this another half cup sugar and heaping teaspoon of flour; bake fully three-quarters of an hour in a slow oven. Bake with top crust.

MRS. CHARLES BRIGGS.

PLUM PIE.

Make rich pie crust, line a pan, sprinkle a little flour and sugar over the bottom, then fill with seeded plums; add one cup of sugar and two tablespoons of flour over this and bake with a top crust in a moderate oven.

MRS. E. O. RITTER.

PRUNE PIE.

Stew prunes until tender, remove stones, chop moderately fine, and cook until the juice is thick. Line pie plate with lower crust, fill with prunes and juice and bake. When pie is cold heap with whipped cream and serve.

MRS. L. M. LINDENBERGER.

PUMPKIN PIE.

One cup stewed pumpkin and one-half cup sugar, one-half teaspoon of cinnamon, a pinch of cloves, one pint of milk and one egg. Beat the white of egg separately and add just before baking. Line a pan with crust and add the above.

MRS. EVA LEFEVRE.

PUMPKIN PIE.

Boil the pumpkin until well done, add a little salt and press it through a coarse sieve. To every tea cup of pumpkin add one egg, one-half cup sugar, one teaspoon of flour, a little ginger, cinnamon and nutmeg to taste. Thin the pumpkin with new milk or cream. Bake with one crust.

MRS. GRAYSON DYE.

PUMPKIN PIE.

One pint of pumpkin, one cup sugar, one pint of milk, three eggs, one teaspoon cinnamon, one-half teaspoon ginger. This will make two pies. One-half teaspoon cloves may be added if desired.

MRS. J. D. KILMER.

RAISIN PIE,

One pound seeded raisins, steamed in one pint water until

tender; to this add the juice of one lemon, one cup sugar, two tablespoons flour, and butter the size of a hickory nut. Put in pans and bake with a top crust. MRS. ELIZA MILLER.

RICE CHOCOLATE PIE.

One quart of milk, yolks of two eggs, four tablespoonsful of boiled rice put through a sieve, two squares of chocolate melted, and one cup of sugar. Scald the milk in a double kettle, add the eggs, rice, chocolate and sugar, and stir until slightly thickened. Bake in undercrust and cover with meringue.

MRS. CLARA CAMPBELL.

RHUBARB PIE.

Line pie with crust, then fill with rhubarb, cut into small pieces; to this add a batter made of one cup of sugar, one-half cup of water, two tablespoons flour, yolk of one egg, lump of butter size of a hickory nut, and bake without a top crust.

When baked add the whites of two eggs beaten to a stiff froth, with tablespoon of sugar. Put into the oven and brown lightly.

MRS. CLARA MARIA HARTER.

STRAWBERRY PIE.

Line the plate with pastry, then fill with strawberries. Beat to a cream yolks of two eggs, one cup of sugar, butter the size of a walnut and one tablespoon of flour; spread this over strawberries and bake. When done beat the whites of the two eggs to a stiff froth, add sugar, spread over the top and brown.

MRS. MEAD STEPHEY.

STRAWBERRY PIE WITH LEMON.

Line a deep pan with rich pastry. Sprinkle over the bottom a tablespoonful each of sugar and flour. Fill with strawberries and over them put a half a lemon which has been cut into small pieces. Sweeten with three tablespoonfuls of sugar. Sprinkle with a little more flour. Add top crust and bake.

MRS. E. E. THOMPSON.

TRANSPARENT PIE.

Take the yolks of five eggs, one cup sugar, dessertspoon of

corn starch, three tablespoons of water, one half cup of butter, one half cup of jelly, stir together, slightly warm and add part of the beaten whites; bake the crust partly done, then fill with the custard and finish baking. Sweeten the remainder of the whites, beat to a stiff froth, spread on the top and brown. Sufficient for two pies.

MRS. H. M. GAHAGAN.

VINEGAR PIE.

Three eggs, leaving the whites separate, one cup cold water, one cup sugar, two tablespoons of vinegar; add a little butter; flavor with lemon; three tablespoons of flour; set in water until it boils and thickens. Bake the crust separate, then put in the filling with the meringue on top and brown. This makes two pies.

MRS. G. W. HUMPHREYS.

WASHINGTON PIE.

Line the pan with a crust, then fill with a rich, yellow cake dough, bake, let cool, then cover with blackberry or raspberry jam. Put a heavy meringue on the top and place in the oven to brown.

MRS. JOHN G. SENOUR.

WHIPPED CREAM PIE.

Line pan with crust and bake. Whip one cup of sweet cream until stiff, add sugar to sweeten and one teaspoon of vanilla, fill the crust with this, then drop small slices of jelly over the top and serve.

MRS. J. C. LEFEVRE.

WHIPPED CREAM PIE.

Yolks of three eggs beaten light, two tablespoons of flour, one-half cup sugar; tablespoon of butter, one pint of milk, cook in double boiler until thick; pour into the baked crust and allow to cool; just before serving whip one-half pint thick cream, flavor with vanilla and sweeten to taste; spread over top as a meringue.

MRS. WILL STEEL.

BRAMBERRY TARTS.

One cup of seeded raisins chopped fine; one cup of sugar, small piece of citron, if preferred one grated lemon, one egg, add together and beat well. Make a rich pie crust, roll thin and cut

with a biscuit cutter; drop a spoonful of the Bramberry into this, put a layer on top, same as the bottom, and pinch the edges together same as pie, lay in dripping pan and bake till well done.

MRS. KATE. MARSHALL.

ORANGE TARTLET.

Two oranges, juice of both and grated peel of one; three-fourths cup of sugar, one tablespoon of butter, juice of half a lemon to moisten, one teaspoon of corn starch. Beat together. Line gem pans with rich pie crust, fill with the above mixture and bake in a moderate oven.

MRS. C. G. SNOOK.

TARTS.

One cup of brown sugar, one egg, butter size of a walnut, beaten together. Partly bake the shells, then put in the filling and brown.

MRS. E. C. BROWN.

TART SHELLS.

Roll out thin a nice puff paste, cut with a buiscuit cutter; with a small cutter, cut out the centers of two of these and lay the rings thus made on the third one and bake. Or the shells may be made by lining patty pans with paste. If the paste is light, the shells will be fine and may be used for tarts or oyster patties.

MINCE MEAT.

Three bowls of chopped meat, five of apples, one of suet or butter, one of molasses, one of vinegar, two of cider, two of raisins, two of sugar, two tablespoons of cloves, cinnamon, nutmeg and salt, and one of pepper.

MRS. C. L. COOLIDGE.

MINCE MEAT.

Three pounds lean boiled meat, chopped fine, one pound suet, five pounds apples chopped, three pounds seeded raisins, two pounds currants, three-fourths pound citron chopped, two tablespoons cinnamon, one grated nutmeg, five tablespoons mace, one tablespoon ground cloves, allspice and salt, two and a half pounds brown sugar, three pints sweet cider. Let stand at least twenty-four hours before using. This will make two gallons.

MRS. WM. B. CHILTON.

MINCE MEAT.

Two pounds of lean boiled beef chopped fine, one and a half pounds suet, two and a half pounds of chopped apples, two pounds seeded raisins, two pounds currants, two pounds of sugar, juice of three lemons, one tablespoon each of cloves and cinnamon, one nutmeg, cider to thin; use cherry juice to taste; mix all together, put into a jar and keep in a cool place.

MRS. C. J. HARR.

PEACH SHORT CAKE.

One and a half cups of sifted flour, one and a half teaspoons of baking powder, two tablespoons of sugar, pinch of salt, butter size of an egg; rub this all together and moisten with one beaten egg, and half cup of cold water. Bake in layers, split it when done and pour melted butter over them; spread each layer with mashed peaches sweetened with sugar. Serve with sauce or whipped cream.

MRS. JOHN W. STILLWELL.

ORANGE SHORT CAKE.

One quart of flour, one-half cup of butter, two teaspoons of baking powder, two tablespoons of sugar, pinch of salt; mix with cold water, work as little as possible; bake, split open and butter; then lay sliced oranges between sprinkled with pulverized sugar. Cut in squares and serve with sauce or whipped cream.

MRS. RICHARD LEAF.

STRAWBERRY SHORT CAKE.

Two teaspoons of baking powder sifted into one quart of flour; two tablespoons of sugar, a pinch of salt, three-fourths cup of butter and enough sweet milk to make a soft dough; roll out almost as thin as pie crust, place one layer in the pan and spread with butter, upon which sprinkle a little flour, then add another layer of crust. This will make four layers. Bake them in two pans in a quick oven for fifteen minutes. Place on a dish, take off top layer, spread plentifully with strawberries sweetened with pulverized sugar; place layer upon layer treating each one in the same way. Serve warm with sugar and whipped cream.

MRS. MAYME SCOBAY.

STRAWBERRY SHORT CAKE (for four).

One cup flour, two teaspoons of baking powder, one tablespoon melted butter, one tablespoon sugar, one egg, one pinch salt, milk sufficient to make like muffin batter; stir and bake in a jelly pan. To one quart of berries, use one cupful of sugar; put over the berries a half hour before serving; when ready to serve, mash the berries a little and pour over the hot cake. Serve with whipped cream or strawberry sauce. MRS. C. W. COOKSON.

STRAWBERRY SHORT CAKE.

Two cups of flour, one-half teaspoon of salt, three teaspoons of baking powder, sifted together; one-half cup of butter, three-fourths cup of sweet milk; into the milk beat the yolk of one egg; add last to the dough the well beaten white of the egg; put in greased pans, bake twenty minutes in a moderate oven; crush and sweeten fruit and serve with hot cake. MRS. E. A. JACKSON.

TRANSPARENCIES.

Mix thoroughly the yolks of one dozen eggs with equal volume each of sugar and good butter. Cook in double boiler, and stir continually until transparent. Pour while hot into pastry previously baked in any fancy form desired. Serve cold.

MRS. SARAH E. VAN CLEVE.

CHEESE STRAWS.

One cup grated cheese, one cup of flour, butter as for pastry, pinch of cayenne pepper and salt; moisten with water, roll thin, cut in strips and bake. MRS. W. S. LeFEVRE.

PUDDINGS and DUMPLINGS

"The proof of the pudding is in the eating."—CERVANTES.

Strange I should never of a Dumpling dream!
But Goody, tell me where, where, where's the seam?
"Sire, there's no seam," quoth she; I never knew
That folks did Apple Dumplings sew."

—PETER PINDAR.

APPLE DUMPLINGS.

One cup of flour, one tablespoon heaping of lard, one teaspoonful baking powder, pinch of salt, enough water to make a dough so it can be rolled out. Spread with apples, roll out and cut. This makes four large dumplings. One and one-half cups sugar moistened with water let heat till melted. Pour over dumplings and bake.

MRS. E. E. PEARSON.

BAKED APPLE DUMPLINGS.

Make a good biscuit dough, roll out crust and cut in squares, put half an apple on each square of crust and press edges tight together. Place in pan four or five inches deep (do not have dumplings touch each other), then put in hot water, leaving top of dumplings uncovered. To a pan of four or five dumplings add one teacup of sugar and half teacup of butter, sprinkle flour over them and bake from half to three-quarters of an hour.

MRS. HENRY EYER.

STEAMED APPLE DUMPLINGS.

Take good-sized apples, peel and core; make a rich pie crust, take a piece of dough sufficient to cover one apple, put an apple on it and cover the apple with the dough. Roll each dumpling in flour, steam an hour and serve with sweetened cream.

MISS CALLIE TIMMER.

CHERRY DUMPLINGS.

Put a pint of seeded cherries in a sauce pan with a lump of

butter and a half cup of sugar, and a cup of water. When hot drop in small spoonfuls of the following batter: One-half pint flour, one teaspoon baking powder, a pinch salt, one-half cup water. Cook about ten minutes.

APPLE TAPIOCA PUDDING.

Pare, halve and core enough tart apples to cover the bottom of a baking dish; fill each cavity with a small piece of butter and sprinkle with sugar. Soak a coffee cup of flake tapioca (until it is soft) in milk enough to cover it, then fill in the pan with apples; stir half cup of sugar in lightly and cover with new milk; bake and serve with cream.

MRS. R. P.

ALMOND MACARON PUDDING.

One quart of milk, one cup of sugar, yolks of six eggs, one-half box of gelatine. Put this all in a pan and stir until it comes to a boil and flavor with vanilla. Beat the whites of the eggs to a snow and stir in lightly. Scald pudding form and pour half of the above mixture in, lay in one quarter pound of macaroons, spread on both sides with jelly, pour the rest of the mixture over it and stand on ice twelve hours.

MRS. J. M. FRIEDLICH.

APRICOT A LA NEIGE.

Boil one cup of rice fifteen minutes or steam until tender. Wring small pudding cloths out of hot water and lay over half pint bowl. Spread rice one-third of inch thick over cloth, put an apricot in the center, filling the cavity in each half with rice. Draw the cloth around until the apricot is covered smoothly with rice, tie and steam ten minutes, remove cloth and lay balls on a platter, and serve with a sauce made from one cup of apricot juice, one-half cup sugar and one teaspoon corn starch boiled together.

MRS. W. L. H.

BIRD'S NEST PUDDING.

Fill a buttered baking dish with sliced apples and pour over the top a batter made of one tablespoon of butter, one-half cup of sugar, one egg, one-half cup of sweet milk, one cup of flour in which has been sifted one teaspoon of baking powder. Bake in

moderate oven until brown, serve with cream and sugar or liquid sauce.

MRS. I. H. McPHERSON.

BATTER PUDDING.

One cup sugar, one cup sweet milk, one egg, two tablespoons melted butter, two cups flour, three teaspoons baking powder; flavor with vanilla, bake in a square pan and serve with sauce.

MRS. T. E. COLES.

BREAD PUDDING.

One small cup of bread crumbs, two eggs, one pint of milk, butter size of a hickory nut, small tablespoon of flour; bake and serve with sauce made from one-half cup of sugar, tablespoon of flour, butter size of a hickory nut, beaten well together; pour on a teacup of boiling water and boil a few minutes.

MRS. C. N. BURNS.

BREAD PUDDING.

Take two-thirds pint of bread crumbs to a pint and a half of milk, one egg, three tablespoons of sugar and lump of butter the size of a walnut. Bake and serve with liquid sauce.

MISS KATIE HOEGNER.

CARROT PUDDING.

One and one-half cups of flour, one cup of white sugar, one of suet, one of raisins, one of currants, one cup of potatoes grated, also one cup of carrots grated, one teaspoon soda. Steam three hours.

MRS. JOHN McKINNON.

CHOCOLATE PUDDING.

One pint milk, three eggs, one cup sugar, two tablespoons corn starch, one-third cake grated chocolate. Heat milk in double boiler, add sugar, then the beaten yolks of the eggs mixed with corn starch and a little cold milk. When thick add scraped chocolate, turn into pudding dish and put into oven. When it begins to bubble, spread over the beaten whites with a little sugar, and brown.

MRS. I. N. PRICE.

CHOCOLATE PUDDING.

One pint milk, one pint bread crumbs, yolks of three eggs,

five tablespoons grated chocolate. Scald the milk, bread crumbs and chocolate. Take from fire and add one-half cup sugar and the beaten yolks. Bake in pudding dish in hot oven fifteen minutes. Make a meringue of whites of eggs and three spoons of sugar, spread over pudding and brown. To be eaten either cold or warm with cream. MRS. MATTIE MARSH, Dayton.

CHRISTMAS PUDDING.

One cup of finely chopped beef suet, two cups of fine bread crumbs, one heaping cup sugar, one cup seeded raisins, one cup currants, one cup chopped nut meats, one-half cup sliced citron, one teaspoon salt, one of cloves, two of cinnamon, half a grated nutmeg, four well-beaten eggs. Dissolve a level teaspoon soda in a tablespoon of warm water. Flour the fruit from a pint of flour and mix the remainder as follows: In a large bowl put eggs, sugar, spice and salt and one cup of milk, stir in fruit, nuts, bread crumbs and suet, adding dissolved soda last and enough flour to make fruit stick together, which will take all the pint; steam four hours.

Sauce.—One cup sugar, one-half cup butter, one egg beaten light, one lemon, one orange, juice and a little grated rind of each, one-half cup boiling water, put in porcelain kettle and thicken over fire. MRS. A. E. JACKSON.

COFFEE CAKE PUDDING.

Take coffee cake a day or two old, steam, and serve with the following sauce: Two tablespoons butter, one cup sugar, one tablespoon flour, wet with a little cold water; stir together until like cream, add a pint of boiling water, let boil two or three minutes, then add one-half teaspoon lemon and vanilla mixed.

MRS. LAURENA NORTHCUTT.

CORN PUDDING.

One can of corn, or one dozen ears of young corn, one pint of milk, one teaspoon salt, one-fourth teaspoon pepper, four eggs. Beat the whites and yolks separately, and add the yolks to the corn; mix thoroughly, then add salt, pepper and milk and stir in

carefully the whites of the eggs. Brush a pudding dish lightly with butter and pour in mixture; bake slowly one hour.

MRS. LEONARD A. WHEELER.

CORN MEAL PUDDING.

Two quarts of milk, two cups corn meal, one cup flour, two cups sugar, one teaspoonful ginger, one nutmeg, three eggs, and a little salt, butter size of an egg, and as many raisins as one desires to put in. Boil three pints of milk, stir meal and flour into the remaining pint of cold milk, then stir these into the boiling milk. After cooking a few minutes, cool a little and add seasoning. Bake two or three hours. MRS. ELLEN J. McKINNEY.

CORN STARCH PUDDING.

One pint sweet milk, whites of three eggs, two tablespoons corn starch, three of sugar and a little salt. Put the milk in a double kettle, and when boiling add sugar, then starch dissolved in a little cold milk, and last the whites of eggs whipped to a stiff froth; beat, and let cook a few minutes, then pour into tea cups, filling about half full, and set in a cool place. For sauce, bring to a boiling point one pint of milk, add three tablespoons sugar, then the beaten yolks thinned with a little milk. Stir until it thickens, flavor and set to cool. Serve one of the moulds for each person with sauce poured over it.

MRS. JOHN ROHRER, Tippecanoe.

CRANBERRY ROLY-POLY PUDDING.

Make a baking powder crust and roll it out until half an inch in thickness; spread with cranberry sauce or jam and roll. Place in a greased pan and sprinkle with flour, one cup sugar and one-half cup butter. Fill the pan half full of boiling water and bake. Serve in slices with boiled sauce, flavored with cranberry juice.

MRS. A. F. BROOMHALL.

CREAM CAKE PUDDING.

Three yolks of eggs, one cup of powdered sugar, beaten well, one heaping teaspoonful of baking powder, one and one-half cups of flour, then add the whites of four eggs well beaten, and

flavoring. Bake in a slow oven and when cooled add one pint of whipped cream. **WHIPPED CREAM:** One pint of thick sweet cream. Set to cool. One cup of sugar, and when beaten well add one white of well beaten egg and flavoring. A great deal more can be done with cream when eggs are added.

MRS. FRANK HYDE.

DATE PUDDING.

One cup of dates, one of chopped nuts, one of suet, one of dark molasses, one of sweet milk, one of flour, one teaspoon of soda, one of cloves, one of cinnamon, one square chocolate. Boil three hours in a greased pudding mould, or steam.

MRS. STAFFORD.

DELMONICO PUDDING.

Bake Angel cake in layers and place between them a filling of whipped cream sweetened to taste, and candied cherries.

MRS. NANNIE G. BRADLEY, Springfield, O.

FIG PUDDING.

One half pound figs chopped fine, one quarter pound beef suet chopped, one half cup of brown sugar, three-fourths cup butter melted, one teaspoon baking powder, one half cup milk, mix to stiff batter, steam two hours. Serve with sauce.

MRS. R. A. DITTMAR, Nebraska City.

FRUIT PUDDING.

One egg, one half cup sugar, one half cup sweet milk, one tablespoon butter, one cup flour, one teaspoon baking powder. Slice any kind of fruit, place in pan and pour batter over it; bake and serve warm with sauce.

MRS. G. W. HUMPHREYS.

BAKED FRUIT PUDDING.

Take a deep pan, put in a layer of pitted cherries, sprinkle plenty of sugar over them, and over this pour a batter made of one pint of flour, one teaspoon butter, one teaspoon baking powder, pinch of salt, and water. Bake a light brown, take from the pan with cherries on top. Serve warm with sauce or whipped cream. Any kind of fruit may be used.

MRS. SARAH M. CLYDE.

BAKED FRUIT PUDDING.

One cup of sugar, one-fourth cup of butter, three eggs beaten separately, one cup of jam or preserves of any kind, one half teaspoon soda dissolved in one-fourth cup sour milk or cream, one cup of flour, and one-half cup more flour rubbed with one cup seeded raisins. Flavor and bake one hour.

MRS. ANNA TUMEY, Sidney, O.

STEAMED FRUIT PUDDING.

Two eggs well beaten, one cupful sweet milk, sifted flour enough to make a stiff batter, half cup sugar, tablespoon melted butter, two large teaspoons baking powder, pinch salt, and as many cherries as can be stirred in. Put into a buttered pudding dish, and steam one hour without removing the lid. Serve with sweet sauce made by boiling to a syrup, one coffee cup granulated sugar, half cup water, butter size of a walnut, flavored with lemon or vanilla.

MRS. T. M. WRIGHT.

HASTY PUDDING.

Eight eggs well beaten, eight tablespoons of flour, one-fourth teaspoon salt, a large cup milk, two teaspoons baking powder. Bake in quick oven about twenty minutes. Serve with cream and sugar.

MRS. C. T. GIBSON.

KISS PUDDING.

Place upon the stove in a baking dish one quart milk, let it boil and stir in the beaten yolks of four eggs, four tablespoons sugar, and four tablespoons corn starch dissolved in a little milk. Beat the whites to a froth, with one cup pulverized sugar, spread on the pudding, brown lightly and serve cold.

MRS. ZERKEL.

LEMON PUDDING.

Yolks of four eggs, one cup sugar, one quart milk, one pint bread crumbs, one teaspoon butter, grated rind of a lemon. When well done spread over top a layer of jelly and add whites of eggs, beaten to a stiff froth, sweetened with one cup of sugar and flavored with the juice of the lemon. Set in oven to brown slightly.

MISS GERTRUDE GATES.

LEMON PUDDING.

One lemon grated rind and pulp, one cup of sugar, one cup sweet milk, four eggs, three tablespoons melted butter, two tablespoons flour. Line a deep dish with pastry, pour the custard in and bake thirty minutes. Beat the whites of three eggs to a froth, sweeten and spread over the top of pudding, and let brown slightly.

MRS. GEORGE CHRISTIAN.

LEMON CAKE PUDDING.

Grate two lemons, beat the yolks of six eggs, two cups of sugar, one-half cup of butter, one tablespoon of cream. Line the sides and bottom of a pudding dish with stale cake, and pour over it the pudding; bake twenty minutes, cover with rich icing and brown.

MISS ANNA THOMPSON.

McKINLEY PUDDING.

Three eggs, one cup sugar, four tablespoons of milk, one and one-half cups of flour, one and one-half teaspoons baking powder, two tablespoons melted butter put in last and stirred thoroughly; beat eggs and sugar ten minutes, bake in two pans and when done spread with any small fruit or jelly. *Sauce*.—Two eggs, one cup sugar, two-thirds of a pint of milk, beat yolks with half the sugar, beat the whites and other half of sugar, then pour scalding hot over the beaten whites; flavor to taste.

MRS. J. T. MOREHEAD.

ORANGE PUDDING.

Peel and cut five good oranges into thin slices taking out all seeds; put over them a coffee cup of sugar. Bring a pint of milk to a boil by setting in hot water, add the yolks of three well beaten eggs, one tablespoon of corn starch made smooth in a little cold milk; stir until it thickens and pour it over the fruit. Beat the whites to a froth, add a tablespoon of sugar and spread it over the top for frosting. Set in the oven a minute to harden. Eat when cold.

MRS. W. H. FRANCIS.

PEACH PUDDING.

Fill a pudding dish with the whole peeled peaches and pour over them two cups of water, cover closely and bake until peaches are

tender, then drain off the juice from the peaches and let it stand until cool. Add to juice one pint sweet milk, four well beaten eggs, a cup of flour with one teaspoon baking powder in it, one cup sugar, one tablespoon melted butter and a little salt. Beat well and pour over peaches in dish. Bake a rich brown and serve with cream.

MRS. F. C. ROBERTS.

LITTLE PEACH PUDDING.

Make a batter as follows: Two eggs, one tablespoon butter, one teaspoon baking powder, pinch salt, one cup milk and one and one-half cups flour. Butter some cups and put in a layer of batter then a layer of stewed peaches, then a layer of batter, filling the cups two-thirds full, steam thirty minutes. Serve with any kind of plain sweet sauce or cream and sugar.

MRS. ELEANOR SMITH.

PLUM PUDDING.

Stone one and three-quarter pounds raisins, chop one-half pound and leave the rest whole; one quarter pound currants, one ounce citron cut in slices, one-half ounce candied lemon peel cut fine, one pound suet chopped very fine, one pound granulated sugar, two ounces Jordan almonds, bleached and cut in slices, the juice of one orange, and one lemon, three-fourths pound fine bread crumbs. Mix all together, add one tablespoon each of cloves and cinnamon, and one nutmeg. Let this mixture stand until the day you wish to steam it, then add one gill of cream or milk, eight eggs, and one teaspoon of salt. Pack in a dish or crock, cover with a greased or floured cloth and steam eight hours. Serve with sauce.

MRS. W. H. RITTER.

CHEAP PLUM PUDDING.

Two cups each of bread crumbs and raisins, one cup each of suet, flour, molasses and sour milk, one teaspoon soda; mix well, put in bag or mould and boil three hours.

MRS. S. O. ROYAL.

ENGLISH PLUM PUDDING.

One cup each of Orleans molasses, chopped suet, sweet milk or water and seeded raisins; one teaspoon each of cinnamon, cloves

and allspice; three cups flour, two teaspoons baking powder; steam two hours. *Sauce*.—A teacup of light brown sugar to one quart of water, boil slowly in covered vessel a long time, thicken with a little flour, add butter size of an egg, boil a moment longer, flavor with vanilla. It should be a clear amber color.

MRS. WM. L. PEARSON.

ENGLISH PLUM PUDDING.

One teacup of beef suet, one teacup of sweet milk, one teacup New Orleans molasses, four scant cups of flour, one teaspoon of soda dissolved in hot water, two eggs, one teaspoon of salt, three-fourths pound of chopped raisins, one-half pound currants, one-fourth pound of citron, one-half a of grated nutmeg, a very little cinnamon and cloves, one-fourth cup of fruit juice, one-half dozen chopped figs, one chopped apple, grated rind and juice of one orange; flavor with vanilla; steam four hours; serve with sauce.

MRS. W. H. GILBERT.

PRESERVED PUDDING.

Line a pudding dish with slices of stale cake then spread a layer of candied fruit, pour over this a custard made of one pint of rich milk, one-half cup of pulverized sugar, one whole egg, and yolks of two, salt and nutmeg. Bake and when done beat the whites with powdered sugar, spread over top and brown.

MISS MARY J. ORBISON.

PRUNE PUDDING.

Seed and chop fourteen stewed prunes, add pinch of salt, one teaspoon of cream of tartar and one cup of sugar. Beat the whites of four eggs very stiff and stir this lightly into the prepared prunes. Bake twenty minutes in a pudding dish set into a pan of water. Serve with cream. MRS. WARREN COLEMAN.

QUEEN OF PUDDINGS.

One pint of bread crumbs, one quart of milk, the yolks of four eggs well beaten, butter the size of an egg, one cup sugar, grated rind of one lemon; mix and bake until done. Beat the whites with a cup of pulverized sugar, put on top and brown. A

layer of jelly or preserves may be spread upon the pudding before the whites of the eggs if desired. Serve with cream sauce.

MRS. ISAAC SHEETS.

RASPBERRY CUP DUMPLINGS.

Place as many cups in a steamer as you have members in your family; put into each cup two tablespoons of red raspberries. Have baking powder biscuit dough prepared and roll in the palm of the hand a lump size of a small egg and place on top of berries. Steam forty minutes, turn out on warm plates and serve with whipped cream or butter sauce.

RASPBERRY PUDDING.

One quart of milk, yolks of four eggs, one cup of sugar, two tablespoons of melted butter, one quart of bread crumbs, one lemon, rind and juice, and spice. After baking let cool; then cover with fruit, either fresh or preserved. Take whites of four eggs beaten stiff with one cup of sugar, spread over berries and brown slightly.

MRS. CLAY BIRD.

RICE CUPS.

Cook a cup of rice nicely; sweeten to taste and add a cup of either chopped figs or raisins. Mould it in cups and serve cold with whipped cream.

MRS. WARREN COLEMAN.

SNOW PUDDING.

One-half box of gelatine, dissolve in a pint of boiling hot water; when nearly cool add one cup of sugar, the juice of one lemon, strain; add whites of three eggs beaten to a stiff froth, beat all together thoroughly and quickly and pour into molds. Serve cold with soft custard made of the yolks of three eggs, one-half teaspoon of corn starch mixed with cold water, stirred into one pint of boiling milk; sweeten to taste and flavor with either lemon or vanilla.

MRS. CADDIE A. MARR.

STEAMED PUDDING.

One cup each of molasses, sour milk, raisins and chopped suet, two-thirds teaspoon soda, one teaspoon cinnamon, pinch of salt, add flour to make as stiff as ginger bread. Steam three

hours. *Sauce*.—Lump of butter thickened with powdered sugar and a beaten egg, flavored with vanilla.

MRS. A. N. SPAHR, Piqua.

STEAMED PUDDING.

One cup each of sugar, water, raisins, and currants, three-fourths cup butter, four cups flour, one teaspoon each of allspice, cinnamon, soda, one-fourth teaspoon salt. Steam three hours. Serve with one cup sugar, one-half cup of butter, yolk of one egg beaten together and flavored.

MRS. LOU CONOVER, Covington, O.

STEAMED PUDDING.

One egg, two tablespoons of sugar, one-half cup of butter, one cup of sweet milk, one cup of fruit, two cups of flour, two teaspoons cream tartar, two-thirds teaspoon soda. Steam one-half hour.

MRS. LAURA B. WELLER.

STEAMED CUP PUDDING.

One egg beaten lightly, one quart of flour, two teaspoons baking powder, enough milk to make a thick batter. Grease cups with butter, drop in a spoonful of batter, then a layer of any kind of fruit, raw or cooked, then a layer of batter, filling the cup. Put cups in a steamer and steam one hour. Serve with lemon dressing made by melting butter size of walnut, adding one cup of sugar, one tablespoon flour, one egg beaten light, one grated lemon, one cup boiling water, let boil until thick.

MRS. J. F. VAN DEVEER.

SUET PUDDING.

One cup each of suet, bread crumbs, sugar, sweet milk and Orleans molasses, one-half teaspoon soda, two cups flour, two eggs, spice to taste, one cup raisins. Steam three hours.

MRS. JOHN DEWEESE.

SUET PUDDING.

One cup each of suet, bread crumbs, sweet milk, sugar, Orleans molasses, and one or more cups raisins chopped and sprinkled with flour, two cups of flour, two eggs, one-quarter teaspoon

soda dissolved in molasses until it foams, stir all well together adding last the well beaten eggs and raisins. MRS. A. M. LINK.

TAPIOCA PUDDING.

One cup of tapioca soaked several hours in water, drain and rub fine; one quart of milk, let come to a boil, add a little salt, then stir the yolks of six eggs, well beaten, with one cupful of sugar; stir in the milk, let it boil to a consistency of custard, then add the tapioca and let it boil ten minutes, stirring all the time; it must not be too thick; flavor with vanilla. When the pudding is cool cover it with the whites of eggs beaten with a half cupful of white sugar. Put in the oven and bake to a light brown.

MISS NELLIE AGNES BYRKETT.

TAPIOCA PUDDING.

Three tablespoons tapioca soaked in one cup of water, and one quart of milk. Boil together, add the yolks of three eggs well beaten with a cup of sugar, flavor with teaspoon of vanilla. and beat up the whites for a meringue.

MRS. W. H. DENISON.

WOODFORD PUDDING.

Three eggs, one cup sugar, one-half cup flour, one cup jam, one-half cup butter, one teaspoon soda, dissolved in three teaspoons sour milk, cinnamon and nutmeg; mix and bake slowly three-quarters of an hour. *Sauce*.—One pint boiling milk, one tablespoon flour with milk, one cup sugar and one-half cup butter mixed thoroughly. Boil milk and flour two or three minutes add sugar and butter but do not boil.

MRS. CHAS. C. HAYNER.

HARD SAUCE FOR PUDDING.

Stir together until light one cup of butter and three cups of powdered sugar, and flavor with vanilla or lemon juice. Serve cold with puddings.

APPLE FRITTERS.

Two eggs, one pint of sweet milk, one pint of sliced apples, two cups of flour. Beat thoroughly. Drop in boiling lard until

brown, sift cinnamon and powdered sugar over them. Serve with cream or sauce.

MRS. KATHERINE ZIEGENFELDER.

APPLE SNOW.

Pare and core twelve large apples, fill opening with one cup of chopped hickory nuts, one of sugar, one-half of butter; fill the pan half full of water, and bake in a slow oven. When cold serve with whipped cream flavored with vanilla.

MRS. G. T. THOMAS.

APPLE TAPIOCA.

Soak a half cup of tapioca in a cup of cold water over night. Put in baking dish, add one pint of boiling water, one cup sugar and one cup sliced tart apples. Bake one-half hour.

MRS. M. K. G.

BROWN BETTY.

Pare six medium-sized apples, cut in pieces one-half inch square, take granite pan, place layer of apples, then layer of bread crumbs, sprinkle with sugar, nutmeg, and small pieces of butter, make about three layers of each, the upper layer being bread crumbs. Cook in moderate oven about one-half hour with lid over pan; remove lid and brown. Serve with cream or butter sauce.

MRS. M. E. BAIRD.

CHERRY COBBLER.

Make a good pastry and line a deep baking dish with it. Seed cherries and fill the dish with alternate layers of cherries and crust, having crust on top. Sweeten each layer well, dredge on a little flour and add bits of butter if desired. Bake three-quarters of an hour in a moderate oven and serve with cream, or a sauce made of sugar and butter.

MRS. J. O. DAVIS.

CHERRY ROLL.

One quart of flour, one cup of milk, one and one-half teaspoons of baking powder, one teaspoon salt. After mixing roll out until half an inch thick, sprinkle with cherries, roll up and

sew in cloth and boil one hour and a half or steam two hours. Serve with a sauce or cream and sugar.

MRS. W. M. HAYNER.

CREAMED APPLES.

Take ten large apples, pare and core them without breaking the fruit. Put them in a stew pan and add half a cup of sugar, half a cup of flour and butter the size of an egg. Stew until the apples are tender. Carefully remove the fruit and set away to cool. Cook the sauce until thick. When cold fill the inside of apples with nut meats, cover with whipped cream and pour the sauce around the fruit.

MRS. FRANK HYDE.

CUP PUFFS.

Batter: One-half cup granulated sugar, one-half cup milk, two eggs, two teaspoons baking powder, a little salt, flour enough so the batter will drop from the spoon. Butter cups and put two tablespoons of cherries in the bottom of each; then fill the cups half full of batter, cover closely and steam one hour. For sauce, mix one tablespoon of flour with one pint of milk and boil; have ready one cup of sugar and one-half cup of butter, creamed. Pour boiling milk into this, but do not boil. Flavor with vanilla.

MRS. DARIUS DEWEESE.

MAPLE SAUCE.

One pint maple syrup and one cupful granulated sugar, generous piece of butter; boil until it forms a soft ball in cold water. Smooth one tablespoon flour with a little warm water, then add one cupful hot water; add maple and cook until it thickens. Fine for plum pudding.

MRS. GEO. H. PEARSON.

MARSHMALLOW PUDDING.

One pound marshmallows, one and one-half dozen lady-finger, one pint cream and a little sherry, pecan or hickory nuts; melt marshmallows over hot water; when soft add a little warm water and beat until smooth. Whip the cream; dip lady-fingers in the sherry and line a fruit dish; then put a layer of whipped cream, then marshmallow, sprinkle with nuts, and then repeat cream,

marshmallow and nuts until dish is full. Set away to cool.

MRS. GEO. H. PEARSON.

FEATHER PUDDING.

One cup of sugar, one egg, one cup sweet milk, two even cups of flour, one tablespoon of butter, two teaspoons of baking powder; put fruit in bottom of baking dish and pour mixture over fruit and bake in moderate oven. When baked turn upside down on plate, so fruit will be on top, and serve with cream. Peaches make it excellent.

MRS. H. M. GAHAGAN.

PINEAPPLE PUDDING.

One cup tapioca soaked in water over night. In the morning drain off water. Put over this one-half pound can shredded pineapple, juice of two lemons, one and a half cups sugar, three cups water, salt to taste. Cook slowly and stir very little, so as not to break shape of tapioca. When clear carefully fold in the well beaten whites of three eggs. Serve cold with whipped cream. (Flavor cream and add sugar.) For small amount use one-half recipe.

MRS. ELIZABETH REED.

DATE SOUFFLE.

Two-thirds cup of sugar, one cup of English walnuts chopped and dredged in flour, one cup of dates chopped and dredged in flour, two eggs, two tablespoons of flour, one teaspoon of baking powder; bake in slow oven for one-half hour. Serve cold with whipped cream.

MRS. STERRETT R. FAULKNER.

RAISIN PUFFS.

One-half cup butter, two cups flour, one cup milk, one cup chopped raisins, three teaspoons of baking powder, two tablespoons sugar, two eggs; steam three-quarters of an hour.

MRS. JOE PEARSON.

WEIGHTS AND MEASURES

Two tablespoons of pulverized sugar or flour weigh one ounce.

Two teacups of soft butter well packed weigh one pound.

One and one-third pints pulverized sugar weigh one pound.

One generous pint of liquid or one pint of chopped meat packed solidly weighs one pound.

A common sized tumbler holds about one-half pint.

One teaspoon equals one dram.

Two tablespoons equal one ounce.

One common sized wine glass equals one-half gill.

One ordinary sized tea cup holds four fluid ounces or one gill.

Ten common sized eggs weigh one pound.

One tablespoon soft butter weighs one ounce.

One quart sifted flour, well heaped, weighs one pound.

One pint best grade brown sugar weighs thirteen ounces.

Two level tea cups granulated sugar weigh one pound.



CAKES

"With weights and measures just and true,
Oven of even heat,
Well buttered tins and quiet nerves,
Success will be complete."

ANGEL CAKE.

Whites of twelve medium sized eggs, one large tumbler of sifted flour, heaped a little, one and one-third tumbler of granulated sugar, one level teaspoon of cream of tartar, one-half teaspoon of vanilla, a pinch of salt. Always measure the eggs. They should just fill a common tin cup. Add the salt to the eggs and the cream of tartar when eggs are half beaten, and the vanilla before the flour. Sift flour and sugar together three times and add gradually to the well beaten eggs. Mix thoroughly and bake immediately in ungreased pan in cool oven for one hour or a little less. Try cake with a broomstraw all around and invert cake to cool before removing from pan.

MRS. M. K. GANTZ.

ANGEL CAKE.

Use the whites of eleven eggs, one and one-half tumbler of sifted granulated sugar, one tumbler of sifted flour, one teaspoon of vanilla, one teaspoon of cream of tartar; sift the flour four times, then add the cream of tartar, and sift again; sift the sugar four or five times; beat the eggs to a stiff froth, add the sugar lightly, then the flour very gently, then the vanilla. Do not stop beating until you put it in pan to bake. Bake one hour in a very moderate oven.

MRS. IDA KESSLER.

Note.—In baking angel cake, do not open oven door until cake has been in at least twenty minutes; always turn cake upside down to cool, and let get cold, before removing from pan.

ANGEL CAKE.

Whites of eleven eggs, one and one-half cups granulated sugar sifted once. One cup flour sifted with one teaspoonful cream of tartar four times, one teaspoonful of vanilla. Bake in an

ungreased pan forty minutes. When done invert pan on two cups and let stand until cake is cold.

MRS. H. H. ALBAUGH.

ANGEL FOOD.

To the whites of twelve eggs, well beaten, add one and one-half tumblers of sugar after it has been sifted five times, then add one heaping tumbler of flour after it has been sifted five times, with one heaping teaspoon of cream of tartar in the flour. Bake one hour.

MRS. H. F. DOUGLAS.

BRIDE'S CAKE.

Whites of twelve eggs, three cups sugar, one small cup of butter, one cup sweet milk, four small cups of flour, one-half cup of corn starch, two teaspoons Royal baking powder, lemon to taste, one cup of citron sliced thin, and dusted with flour.

MRS. C. G. SNOOK.

CORN STARCH CAKE.

Two cups of sugar, one cup of butter, rubbed to a cream. Whites of eight eggs well beaten. One cup of water, one cup of corn starch, two and one-half cups of flour, two and one-half teaspoons of Royal baking powder, flavor with vanilla.

MRS. C. T. ZIEGENFELDER.

CALIFORNIA CAKE.

(1 Egg Cake.)

Two cups sifted flour, one cup sugar, three teaspoons baking powder. Sift dry ingredients. Break one egg into measuring cup, and fill up to half cup with butter. Beat this and add gradually the dry ingredients. Mix in from one half to three-fourths cup of milk (depending upon size of egg). Beat well and cook in a moderate oven.

MISS HELEN BAIRD.

COFFEE CAKE.

One cup of butter, one cup of dark sugar, one cup of molasses, one cup of cold coffee, one cup of raisins, one cup of hickory nuts dredged with flour, three cups of flour, two eggs, nut-

meg, cinnamon, cloves, allspice to taste, one teaspoon of soda dissolved in warm water.

MRS. GEORGE S. LONG.

COFFEE CAKE.

One cup of brown sugar, one cup of Orleans molasses, one half cup of butter, one cup of strong coffee, one egg, four even cups of flour, one heaping teaspoon of soda in flour, one table-spoon of cinnamon, one teaspoon of cloves or allspice, two pounds of raisins or dried currants, one-fourth pound of citron. Soften the butter, beat with sugar, add egg, spices, molasses and coffee, then the flour, lastly the fruit dredged in part of the flour. Bake one hour in a moderate oven.

MRS. LAURENA NORTHCUTT.

COFFEE CAKE WITHOUT EGGS.

One cup sugar, one cup molasses, one cup coffee, one cup butter, one cup raisins, five cups flour, one teaspoon soda dissolved in coffee, one heaping teaspoon each of cinnamon, cloves and nutmeg.

MRS. P. B. ANDERSON.

DARK CAKE.

One-third cake chocolate grated, one-half cup boiling water, one teaspoonful soda; mix above together and let stand while mixing the rest; two cups very brown sugar, two eggs, one-half cup butter, mix above together, one-half cup sour milk, two and one-half cups flour. Then pour in chocolate. *Filling*.—Two cups brown sugar, two-thirds cup sweet milk, one-third cup butter.

MRS. E. N. LOY.

DEVIL FOOD CAKE.

Stir two cups brown sugar and one-half cup butter to a cream, add three eggs, one-half cup sour milk. Melt one-quarter Baker's chocolate, stir into this one-half cup boiling water containing one teaspoonful soda. Lastly add two and one-half cups flour. *Filling*.—One cup brown sugar, one cup A sugar, cover with water and boil till it threads. Add lump butter half as big as an egg; two tablespoons cream. Beat until cool.

MRS. R. A. PROCTOR.

FRUIT COFFEE CAKE.

One cup of coffee sugar, one cup of cold coffee, one cup of Orleans molasses, one nutmeg grated, one egg, (beat white separately) one teaspoon cinnamon, one teaspoon of cloves, one teaspoon of soda, one teaspoon of Royal baking powder, one-half teaspoon of salt, three tablespoons melted butter, one pound of raisins cut fine, one lemon chopped fine, flour enough to stiffen.

MRS. W. H. TODD.

CHEAP FRUIT CAKE.

Two cups of brown sugar, one cup of butter, one cup of molasses, one cup of strong coffee, four eggs, one teaspoon of soda, two teaspoons of cinnamon, two teaspoons of cloves, one grated nutmeg, one-half pound of raisins, one pound of currants, four cups of flour.

MRS. LON. CONOVER, Covington, O.

FRUIT CAKE.

Five eggs, two cups of dark brown sugar, one cup of molasses, one cup of sour milk, one large cup of butter, from four to five cups of flour, one teaspoon of soda, one teaspoon each of cinnamon and cloves, and one nutmeg grated; one pound each of raisins, figs and currants, and one-quarter pound of citron.

MRS. R. W. CROFOOT.

FRUIT CAKE.

Two cups of butter, two and one-half cups of sugar, two and one-half cups of Orleans molasses, eight cups of flour, two cups of sour milk, eight eggs beaten separately, two teaspoons of soda, three pounds of raisins, three pounds of currants; one pound of figs, and one pound of citron, cut with scissors; two lemons grated, two tumblers of currant jelly (or any other kind will do), one-half pint of cherry juice, cloves, mace, cinnamon and nutmeg, large teaspoon of each, bake three and one-half hours in moderate oven. This quantity will make three good sized cakes.

MRS. HARRIET E. GREEN.

FRUIT CAKE.

One cup yellow sugar, one cup butter, one cup Orleans molasses, one cup cold coffee, two eggs, one nutmeg, one teaspoon

cinnamon, one teaspoon cloves, one teaspoon allspice, one cup raisins, one cup currants, one cup citron, one cup dates or nuts, four cups flour, one teaspoon soda. Use one of the cups of flour to flour the fruit. Bake slowly three hours.

MRS. EUGENE SHILLING.

THANKSGIVING FRUIT CAKE

One pound of butter, one pound of sugar, one pound and three ounces of flour, eleven eggs, one glass of grape juice, one cup of molasses, one teaspoon of soda, dissolved in hot water, one tablespoon each of cinnamon, allspice and cloves, two grated nutmegs, the juice and grated rind of three oranges and two lemons, one pound each of figs and almonds, two pounds of currants, six pounds of raisins, one-half pound of citron, each chopped separately, flour the fruit lightly and mix well together; bake two hours in moderate oven. This makes two large loaves.

MRS. HENRY ALLEN.

GINGER BREAD.

One egg, one cup Orleans molasses, one-half cup buttermilk, one tablespoon of butter, one teaspoon ginger, one teaspoon of soda, one and one-half cups flour.

MRS. H. R. McPHERSON.

SOFT GINGERBREAD.

Two cups of Orleans molasses, one cup sweet milk, two eggs and one-half cup of brown sugar, four tablespoons of butter, two teaspoons of soda, four teaspoons of ginger, four teaspoons of cinnamon, flour enough to make like sponge cake. Mix soda with molasses, then add milk, butter and sugar, eggs, flour and spice. Bake in good sized shallow pan.

MRS. A. E. CHILDS.

SOFT GINGERBREAD.

Two eggs, one cup of Orleans molasses, one-half cup of sugar, one-half cup of butter, one-half cup of boiling water poured over one teaspoon of soda, two and one-half cups of flour, one teaspoon of salt. Add ginger and cinnamon, if you like it.

MRS. HANNAH M. GAHAGAN.

SOFT GINGER CAKE.

One cup of molasses, one cup of brown sugar, one cup of lard, four and one-half cups of flour, one cup of boiling water, three eggs well beaten, one tablespoon of ginger, one small tablespoon of soda, dissolved in hot water. MRS. IDA RICE.

GINGERBREAD WITHOUT EGGS.

Mix together one cup of molasses, one cup of sugar, one heaping tablespoon of butter, two teaspoons of ginger, one teaspoon of cinnamon; warm slightly and beat hard. Add one cup of sour milk; one heaping teaspoon of soda, dissolved in one-third cup of hot water; then add four cups of flour, and beat hard for five minutes; chopped raisins and currants are a pleasant addition.

MRS. A. F. BROOMHALL.

SOFT GINGER CAKE.

Stir to a cream one cup of butter, half cup of light brown sugar, add to this two cups of Orleans molasses, one cup of sour milk, one tablespoon of ginger, one teaspoon of cinnamon, beat all thoroughly together, then add three eggs beaten separately, two cups of sifted flour, one teaspoon of soda, dissolved in a little hot water, mix well and add two cups of flour. Pour into square bread pans that have been buttered and papered in the bottom. Bake forty minutes in a moderate oven. This will make two large loaves.

MRS. H. B. S.

SOFT GINGERBREAD.

One-half cup of sugar, one-half cup of butter, one cup Orleans molasses, two and one-half cups flour, two level teaspoons of soda in a cup of warm water. Two eggs last thing; spices to taste. Bake in four pie pans.

MRS. T. E. COLES.

FRUIT GINGERBREAD.

One cup finely chopped citron, one cup seedless raisins, one cup currants, two tablespoonfuls cinnamon. Mix together two cups brown sugar, one cup Orleans molasses, one cup shortening (butter and lard.) Add to this mixture alternately four eggs, one cup sour milk, containing one teaspoonful soda. Lastly

add four cups flour, reserving one cup to mix with fruit, which is added to the other ingredients. MRS. R. A. PROCTOR.

HONEY CAKE.

One and one-fourth pounds of brown sugar, one pound of white sugar, six whole eggs, one teaspoon of cloves, one of cinnamon, one pound of flour, one pound of hickory nuts, one teaspoon Royal baking powder. MRS. WILLIAM FRESHOUR.

GERMAN HONEY CAKE.

Three cups of dark brown sugar, one cup of granulated sugar, yolks of eight, and whites of four eggs, two teaspoons of cinnamon, one teaspoon of cloves, one-half nutmeg grated, one-half pound of chopped almonds, two cents' worth of citron, one grated lemon and juice, four teaspoons of Royal baking powder, five cups of flour, whites of eggs to be added last. Bake in long pan, and cut while warm. MRS. J. M. FREIDLICH.

HICKORY NUT CAKE.

Two cups of sugar, three-fourths cup of butter, three-fourths cup of milk, three cups of flour, whites of six eggs, two teaspoon of Royal baking powder, one tin cup full of hickory nuts; sprinkle a little flour on nuts. MRS. HENRY EYER.

HICKORY NUT CAKE.

One and one-half cups of sugar, one-half cup of butter, one cup of milk, three cups of flour, three teaspoons of Royal baking powder, whites of three eggs, one cup of hickory nuts and one-half cup of raisins chopped and floured.

MRS. WARREN COLEMAN.

LITTLE CREAM CAKES.

Beat two eggs in a coffee cup and fill up the cup with cream. Add one cup sugar and one cup flour sifted with one teaspoon baking powder. Bake in gem pans. MISS F. MARTIN.

METROPOLITAN POUND CAKE.

One and one-fourth cups sifted powdered sugar, three-fourths cup butter. Cream together with your hand and add one cup of

unbeaten eggs. Then add one and one-fourth cups flour, one teaspoon Royal baking powder and a little nutmeg sifted together. Bake in loaf 40 minutes in a moderate oven.

MRS. HARRY CLAYTON.

PEACH SHORT CAKE.

Two eggs, one cup sugar, one cup sweet milk, one-third cup butter, two teaspoons baking powder and flour to make stiff as ordinary cake batter. Bake in two square layers and, when partially cooled, cover one layer with very ripe peaches that have been sliced quite thin and sugared. Place layers together and on top lay six or eight halves of fine ripe peaches and cover the whole with one-half pint cream whipped very stiff.

MRS. S. MARTIN.

SIMPLE SPONGE CAKE.

Three eggs, one cup of sugar, one tablespoon of water, one cup of flour, sifted, one teaspoon of Royal baking powder, one teaspoon of essence of lemon.

MRS. J. W. DAVIS.

SPONGE CAKE.

Six eggs, beat two minutes; add three cups of sugar, beat five minutes; add two cups of flour, beat one minute; add one cup of cold water, beat one minute; add two more cups of flour, two teaspoons of cream of tartar in the flour, beat one minute; one teaspoon of soda, put in water, one teaspoon of lemon and salt. Can be made in ten minutes if everything is in readiness.

MRS. C. F. GROSVENOR.

SUNSHINE CAKE.

Yolks of eight eggs, one cup of granulated sugar, one-half cup of butter, one-half cup of sweet milk, one and one-half cups of flour, two slightly heaped teaspoons Royal baking powder. Cream butter and sugar thoroughly, beat yolks to stiff froth; (therein lies the success of the cake) and stir evenly through. Stir in milk, then sift in flour, and beat hard. Bake in moderate oven in a tube pan. Cover cake with a pan or lid until almost

done, so it will bake from the bottom. Turn upside down until cake is perfectly cold before taking from pan.

SUNSHINE CAKE.

Whites of eleven eggs, one cup of flour, with one even teaspoon of cream of tartar, one and a half cups of sugar; sift sugar and flour separately six times. Take yolks of five eggs, (which have been beaten very stiff) then mix sugar, then flour and one teaspoon of orange flavoring. Bake in angel cake pan in a moderate oven, forty-five minutes. Let cool before removing from pan.

MRS. H. F. ROSE.

SCRIPTURE CAKE.

One cup of butter, Judges 5:25; three and one-half cups of flour, 1st Kings 4:22; three cups of sugar, Jeremiah 6:20; two cups of raisins, 1st Samuel 30:12; two figs (chopped fine), 1st Samuel 30:12; one cup of water, Genesis 24:19; one cup of almonds, Genesis 43:12; six eggs, Isaiah 10:14; one tablespoon of honey, Exodus 16:31; a pinch of salt, Leviticus 2:13; spices to taste, 1st Kings 10:10. Follow Solomon's advice for making good boys and you will have a good cake, Proverbs 13:24.

MRS. T. B. WHEELER.

VELVET SPONGE CAKE.

Beat the yolks of six eggs two minutes, add two cups of sugar, beat fifteen minutes. Put in a cup of boiling water slowly then the whites of three eggs beaten, two and one-half cups of flour, three teaspoons of baking powder. Flavor with anything. Excellent.

MRS. J. D. KILMER.

WHITE LOAF CAKE.

Two-thirds cups of butter, creamed, two of sugar, two-thirds cup of sweet milk, two and one-half cups of flour, three even teaspoons of Royal baking powder, and whites of six eggs, flavor with vanilla.

MRS. T. E. COLES.

LAYER CAKES**ALMOND CAKE.**

One cup butter, two and one-half cups of sugar, one cup of milk, five cups of flour, whites of eight eggs beaten very stiff; three heaping teaspoons of Royal baking powder. Cream butter and sugar, add the milk and three cups of the flour, alternately, beating hard. Sift baking powder with the rest of the flour, and add it with the whites of the eggs a portion at a time, alternately. Bake in layers, flavor to taste.

FILLING—Make a soft custard of one pint of milk, a tablespoon of corn starch, the yolk of one egg, and sugar and vanilla to taste. Crack and blanch one pound of almonds. Chop two-thirds of them and add to custard. Put this filling between layers, frost top and sides with an ordinary white frosting and put the remainder of the almonds on the top in concentric circles.

MRS. L. M. LINDENBERGER.

AN INEXPENSIVE NUT CAKE.

One and one-half cups of sugar, (coffee A or light brown), one-half cup of butter, one cup of seeded raisins, one cup of sour milk, three cups of flour, two eggs, one teaspoon of cinnamon, one and one-half cups nut meats, one teaspoon soda; bake in layers and put together with plain boiled icing.

MRS. GEORGE CHRISTIAN.

ALMOND CREAM CAKE.

Two cups of pulverized sugar, one-half cup of butter, one cup of sweet milk, three cups of flour, three teaspoons of Royal baking powder, whites of four eggs, beaten very light, one-half teaspoon of vanilla. Bake in layers.

CREAM—Whip one cup of sweet cream to a froth, stir gradually into it one-half cup of pulverized sugar, a few drops of bitter almond, and one pound of almonds, blanched and chopped. Spread quite thickly between layers of cake, and frost top and sides.

MRS. W. S. THOMAS.

AMBROSIA CAKE.

Two cups of sugar, three-fourths cup of butter, four eggs

whipped to a froth, one cup of sweet milk, three cups of flour, three teaspoons of Royal baking powder. Bake in layers.

FILLING—One pint of whipped cream, and enough grated cocoanut to thicken, the whites of two eggs, well beaten, one cup of pulverized sugar, the juice and grated rind of one orange.

MRS. W. A. CARVER.

BROWN CHOCOLATE CAKE.

Two cups of brown sugar, one-half cup of butter, two eggs, one-half cup of sour milk; beat all together, then dissolve teaspoon of soda in one-half cup of hot water, grate one-fourth cake of Baker's chocolate, put in the hot water with the soda and stir in the cake; add three cups of flour and one tablespoon of vanilla.

FILLING—Two cups of brown sugar, two-thirds of a cup of cream, lump of butter size of a walnut; boil until it strings from the spoon, take from the stove and stir until it is cool and thick enough to spread.

MRS. WALTER DUER.

BLACKBERRY JAM CAKE.

One cup of brown sugar, one-half cup of butter, one cup of jam, two cups of flour, one teaspoon of soda, three eggs, tablespoon of sour cream, one-half grated nutmeg. Bake in two pans and put together with icing.

MRS. W. H. RITTER.

CUSTARD CAKE.

Bake angel food cake in two square or oblong pans; when cold, cut open, and put together with a cream custard, made as follows:

One quart of new milk, keeping out enough to dissolve corn starch and sugar. Yolks of four eggs, two-thirds cup of sugar, and one rounding tablespoon of corn starch, a lump of butter and flavoring. When milk is thoroughly heated, stir in eggs, sugar and corn starch and remove from fire as soon as it cooks up thick. Let it cool and spread between cake.

MRS. T. B. KYLE.

CARAMEL CAKE (WHITE.)

Whites of six large eggs or seven small ones, two cups of 'Coffee A' sugar, three-fourths cup of butter, one cup of sweet milk, three even cups of flour, add two teaspoons of Royal baking

powder sifted together. Beat butter and sugar together with the hand for fifteen minutes, adding occasionally a little of the milk, then with wooden spoon stir in one cup of flour, mixing thoroughly, then half of well beaten eggs, another cup of flour, and more milk; mix and add remainder of flour, eggs and milk. Bake in layers in slow oven.

ICING—Three cups of yellow sugar and one of new milk; boil slowly for a few minutes, then add three tablespoons of butter and continue boiling until it becomes waxy when dropped in cold water; stir until cold; flavor with vanilla.

MRS. W. R. THOMPSON.

CAKE FOR A SMALL FAMILY.

One egg (unbeaten), one-fourth cup butter, one-half cup of milk, warmed; one-half teaspoon flavoring, one heaping cup of flour, one scant cup sugar, one heaping teaspoon baking powder; have butter and milk warming while you sift your dry ingredients all at once into mixing bowl. Then fill large cup with moist ingredients and pour into dry mixture. Beat furiously until smooth; and bake in shallow pan in moderate oven.

MRS. H. E. SHILLING.

CARAMEL CAKE (DARK).

Two cups of very brown sugar, two eggs, two-thirds cup of sour milk, two-thirds cup of butter; beat all together, and dissolve one teaspoon of soda in two-thirds cup of boiling water, and grate one-third cake (or eight tablespoons) of Baker's chocolate, and add hastily the soda and hot water. Stir into the cake batter, add one tablespoon of vanilla, and three cups of flour. Bake in layers.

ICING—Two cups of brown sugar, two-thirds cup of sweet cream or milk, butter size of an egg, boil until it strings from the spoon; add two tablespoons of chocolate, and one tablespoon of vanilla, spread on cake while warm. MRS. W. H. FRANCIS.

CHOCOLATE CAKE.

One cup of granulated sugar, one-half cup of butter, two

squares of melted chocolate, one cup of sour milk, scant teaspoon of soda, two cups of sifted flour, two eggs.

FILLING—One cup of granulated sugar; one third cup of sweet milk; ten teaspoons of grated chocolate; one cup of nuts added to filling, when boiled to thick syrup.

MRS. ELIZA MILLER.

CHOCOLATE CAKE.

The whites of six eggs, two cups of white sugar, two-thirds cup of butter, one cup of water, three cups of flour, three teaspoons of Royal baking powder, one teaspoon of vanilla. Bake in layers.

ICING—One-third cake of Baker's chocolate, scraped fine, one-half cup of milk, one cup of sugar and a lump of butter. Cook until as thick as cream. Let cool and spread between layers and on top.

COCOA CAKE.

One cup of molasses, one cup of sugar, two-thirds cup of butter, one cup of sour milk, two tablespoons of pulverized cocoa, one teaspoon of soda, one teaspoon of vanilla: about one quart of flour; bake in two deep tins.

FROSTING—One cup of sugar, two tablespoons of butter, three tablespoons of sweet milk, boil five minutes, and pour over a spoonful of cocoa in a deep bowl, stir this until like cream, and until it gets almost cold.

MRS. J. R. EVANS.

CHOCOLATE CARMEL CAKE.

Two tablespoons butter, one and one-half cups sugar, one egg, one cup milk, two and one-quarter cups flour, three squares chocolate, melted, two and one-quarter teaspoons baking powder. Bake in two layers. Cover with boiled icing.

MRS. M. T. ROSSITER.

CARAMEL FROSTING.

Mix one and one-quarter cups brown sugar, one-quarter cup white sugar, and one-third cup boiling water. Bring to the boiling point and let boil until syrup will thread when dropped from tip of spoon. Pour slowly while beating constantly, onto the beat-

en whites of two eggs and continue the beating until the mixture is nearly cool; then set in a pan of boiling water and cook, stirring constantly, until mixture becomes slightly granulated around edge of dish. Remove from range and beat until mixture will hold its shape. Add one teaspoon vanilla and one-third cup English walnuts meat broken in pieces. This frosting should be poured on the cake, then spread with the back of a spoon, leaving a rough irregular surface. The nuts may be omitted.

MRS. M. T. ROSSITER.

COLD WATER CAKE.

One and one-half cups sugar, a generous one-quarter cup butter, two and one-half cups flour, two eggs, one cup water, two teaspoons baking powder. Flavor with vanilla or lemon.

MRS. J. W. OBLINGER.

DARK CAKE.

Boil one-fourth cake of Baker's chocolate with one-half cup of milk, yolk of one egg, one cup of sugar, one teaspoon of vanilla; let get cold. One-half cup of butter, creamed, one cup of sugar, ("Coffee A" preferred), two eggs beaten separately, one-half cup of sweet milk, two cups of flour, two teaspoons of Royal baking powder. Add to the first mixture with a few finely chopped hickory nuts; bake in layers and cut in diamond shaped pieces.

ICING—Three cups of sugar, (part brown), one-half cup of milk, good lump of butter, a little cream of tartar, vanilla to taste. Cook until it threads, and beat until cold enough to spread.

MRS. I. N. PRICE.

DANDY CAKE.

Two cups of granulated sugar, scant two-thirds cup of butter, three cups of flour, one cup of sweet milk, three eggs, three teaspoons of Royal baking powder. Put two-thirds of mixture into two tins, and to the remainder, add three tablespoons of molasses, one-fourth teaspoon of cloves, one-half teaspoon of cinnamon, one-half cup each, of raisins and currants.

FILLING—One cup of sugar, three tablespoons of boiling water; let boil until it strands from spoon; pour over one beaten

white of egg, and add one tea cup of seeded raisins, and beat hard until stiff enough to spread. MRS. W. H. DENISON.

DEVIL'S FOOD CAKE.

One cup of sugar, one-half cup of butter, three eggs, reserving the whites of two; two cups of flour, one-half cup of sweet milk or cream, one teaspoon of soda, (level). Dark part; one cup of sugar, one cup of chocolate, one-half cup of sweet milk, put on stove and let come to a boil, take off to cool, and add to the other part of the cake. Bake in layers and spread with white icing. MRS. W. T. CRITCHFIELD.

DEVIL'S FOOD CAKE.

One cup of granulated sugar, one cup of sour cream, one-half cup of butter, two cups of sifted flour, two eggs, two teaspoons each of allspice and cinnamon, one teaspoon of cloves, one-half of small nutmeg, grated, one teaspoon of soda dissolved in cream, one cup of raisins seeded and chopped.

MRS. HARRY YOUNGS.

FIG CAKE.

Two cups of sugar, one scant cup of butter, one cup of water, whites of seven eggs, three even teaspoons of Royal baking powder, three and one-half cups of flour, one tablespoon of corn starch; flavor with lemon.

FILLING—One pound of figs, put on stove and cook a few minutes; when cool, chop fine; one cup of nut kernels chopped fine. Make boiled icing, and add the figs and nuts, and spread between layers. MRS. A. F. B.

GOLD LAYER CAKE.

One-half cup of butter, one-half cup of sweet milk, one heaping cup of granulated sugar, two and one-half cups of flour, yolks of six eggs, two heaping teaspoons of Royal baking powder, cream butter and sugar until very light; stir in yolks thoroughly, add milk, then flavor; stir very hard, and bake quickly in hot oven.

MRS. I. H. McPHERSON.

GRAND DUKE CAKE.

Dark Part—One cup of brown sugar, one teaspoon of mo-

lasses, not quite one-half cup of butter, one-half cup of sour milk, a little more than one cup of flour, yolks of three eggs, one cup of seeded raisins chopped, one teaspoon of soda.

Light Part—One and one-half cups of flour, rounding teaspoon Royal baking powder, one-half cup of butter, one-half cup of sweet milk, one cup of sugar, whites of three eggs. Alternate the light and dark layers, and put together with white, caramel or chocolate icing.

MRS. W. H. BAKER.

JAM CAKE.

One cup of sugar, two-thirds cup of butter, one cup of sour cream, (or milk and cream), one cup of jam, two and one-half cups of flour, one tablespoon each of cloves and cinnamon, one teaspoon of soda, dissolved in boiling water. Bake in layers, and put together with chocolate icing.

MRS. J. C. WINANS.

JAM CAKE.

Two cups of yellow sugar, one and one-half cups of butter, beat well together two cups red raspberry jam, six eggs beaten separately, add the yolks to the mixture; four cups of sifted flour, one cup of buttermilk, two teaspoons of soda, dissolved in the buttermilk, two teaspoons each of cinnamon and nutmeg, one teaspoon of cloves, and the whites of the eggs after the mixture is thoroughly beaten. Bake in three layers in moderately hot oven.

FILLING—Yolks of two eggs, two cups of pulverized sugar, beat together quite stiff, flavor with vanilla; spread between layers when cake is cool.

MRS. H. H. CUSHING.

JAM CAKE.

Half pound butter, two cups sugar, five eggs, one teaspoon of cloves, one teaspoonful ginger, one tablespoon baking powder, one cup jam four cups flour, two teaspoons cinnamon, one teaspoon allspice, half nutmeg, one cup milk. Use yellow of eggs and whites of three for cake. For filling use whites of remaining two eggs enough powdered sugar to stiffen and one grated lemon.

MISS ALMA WACKER.

JELLY ROLL.

Three eggs, one cup of sugar, one cup of flour, one teaspoon baking powder, one teaspoon flavoring, one tablespoon of water. Bake in a long pan and roll while hot.

FILLING—(Or jelly can be used if preferred.) Three-fourths cup of milk, one-half cup sugar, butter size of hickory nut, one tablespoon flour, one teaspoon flavor.

MRS. H. R. McPHERSON.

KELLY ISLAND CAKE.

One cup of butter, two cups of sugar, three cups of flour, four eggs, one-half cup of milk, three teaspoons of Royal baking powder; bake in jelly tins.

FILLING—One cup of sugar, one lemon, grated, one large tart apple, grated, one egg. Boil five minutes.

MRS. J. T. BARTMESS.

LEMON JELLY CAKE.

Three-fourths cup of butter, two cups of granulated sugar, one cup of milk, five eggs beaten separately, three cups of flour, three teaspoons of Royal baking powder.

FILLING—One lemon, grated, three apples, grated, one egg, beaten; one cup of sugar; cook in double boiler, until clear, and put on cake when cold. MRS. ALICE A. DEITZER.

MARBLE CAKE.

One tumbler granulated sugar, one tumbler pulverized sugar, one tumbler tepid water, one-half cup butter, three teaspoons baking powder, two and one-half tumblers flour, whites of three eggs; cream butter and sugar, add a little water then a little flour at a time, beat hard; add the baking powder to the last flour; then the whites of the eggs last. Take out a cup of the batter and mix into one teaspoon cinnamon, two tablespoons grated chocolate, then stir this in through the middle of the cake. Bake in a solid cake.

ICING—One cup sugar, one and one-half cups sweet milk, one-half cup grated chocolate, three tablespoons flour. Cook in a double boiler and when cool spread on cake.

MRS. WILL SCHAIBLE.

MARSHMALLOW CAKE.

Take two-thirds cup of butter and add two and one-half cups of soft A sugar, beat to a cream and add one cup of milk and one teaspoonful of lemon, then add three cups of flour and last of all the whites of four eggs. Bake in layers in a moderate oven.

ICING—One half pound of marshmallows heated in an oven until soft; add this to a boiled icing of two cups of sugar and one cup of water. When thick add whites of two beaten eggs. Beat well and add the heated marshmallows and flavoring.

MRS. FRANK HYDE.

MINNEHAHA CAKE.

Whites of six eggs, two cups of sugar, three cups of flour, one cup of butter, three teaspoons of Royal baking powder, rounding full, one scant cup of water. Beat the baking powder into the whites of eggs, and mix the whites into the batter last.

FILLING—A teacup of sugar, and a little water, boiled until brittle when dropped into cold water; remove from the stove and stir quickly into well beaten white of one egg; add to this one cup of stoned raisins chopped very fine; place between layers and on top of cake.

MRS. M. E. BAIRD.

MAUD S. CAKE.

One and one-half cups of sugar, one-half cup of butter, one-half cup of milk, one-half cup of flour, three eggs, beaten separately, (add whites last); when thoroughly mixed, add the following custard, which has been made previously: Eight tablespoons of grated Baker's chocolate, five tablespoons of sugar, one-half cup of milk; cook until it thickens a little, and put away to cool; then add to the whole cake, one and one-half cups of flour, with two teaspoons of Royal baking powder, and two teaspoons of vanilla.

MRS. M. B. WIDENER, Covington, O.

MOCHA TART.

Four eggs, scant cup granulated sugar, one scant cup flour, one teaspoon baking powder, two tablespoons coffee extract, one teaspoon vanilla; separate eggs, beat yolks to a cream, add

sugar and cream eggs and sugar; add coffee extract, flour, baking powder and vanilla last. Fold in beaten whites of eggs. Bake in two layers in a cool oven. Put together with one pint cream whipped stiff, to which has been added a little sugar and one tablespoon coffee extract.

MRS. GEORGE M. CLYDE.

SPICE CAKE.

One cup molasses, one cup sugar, one cup sour milk, two-thirds cup butter, three eggs, one teaspoon soda, one teaspoon nutmeg, one teaspoon cloves, one and one-half teaspoons cinnamon, three cups flour.

MRS. JOE PEARSON.

SPICE CAKE.

One cup of molasses, one cup of sugar, two-thirds cup of butter, one cup of sour milk, three eggs, one teaspoon each of soda, nutmeg and cloves, three teaspoons of cinnamon, three cups of flour, one cup of seeded raisins; bake in layers and put together with boiled icing.

MRS. J. S. FORGY.

SPANISH BUN.

One pint of flour, one pint of sugar, one scant cup of butter, one cup of sweet milk, four eggs, one tablespoon of cinnamon, one teaspoon of cloves, three teaspoons (scant) of Royal baking powder. Bake in a long tin pan and cut in squares.

ICING—One cup of sugar, six tablespoons of water; add water to sugar, and boil until it threads from spoon; pour over the well beaten white of an egg and beat; when nearly cold add one tablespoon of cinnamon.

MRS. LINA C. BECKER.

SPICE CAKE.

Four eggs, leaving out two whites for icing; two cups of sugar, one-half cup melted butter, one-half cup of sour milk, two cups of flour, one teaspoon of soda, two teaspoonfuls cinnamon, one-half teaspoon cloves, one-half teaspoon allspice; one-half teaspoon nutmeg.

ICING—Whites of two eggs, one cup sugar, one-half pound of raisins boiled until tender and chopped.

MRS. P. B. ANDERSON.

SPONGE CUSTARD CAKE.

Three eggs beaten very light, one and one-half cups of flour, one tablespoon of water, one tablespoon of Royal baking powder, bake in two layers and put together with custard, made as follows: One-half cup of milk, a piece of butter the size of an egg, one-half cup of sugar, one teaspoon of corn starch; flavor with vanilla, and put between layers while hot.

THREE-PLY CAKE.

One-half cup of butter, two cups of sugar, four eggs, three cups of flour, one cup of cold water, two teaspoons of Royal baking powder; take out one-third of batter, and add to it one cup each of raisins and currants, a little citron, a tablespoon of molasses, spice to taste. Bake in three layers, and join while warm with white icing; place fruit layer in center.

MRS. D. L. LEE.

VANITY CAKE.

One and one-half cups of sugar, one-half cup butter, one-half cup sweet milk, one and one-half cups flour, one-half cup corn starch; teaspoon baking powder, whites six eggs. Bake in two pans and ice.

MRS. J. W. DOWLER.

WHITE LAYER CAKE.

Two cups of granulated sugar, one scant cup of butter, one cup of tepid water, three cups of sifted flour, three teaspoonsful of Royal baking powder, whites of six eggs, cream butter and sugar together. Add a little of the water and a cup of flour until all is used; beat very thoroughly. Beat the eggs very stiff and fold them in. Sift in baking powder with a little flour last thing. Bake in layers and put together with boiled icing.

MRS. J. S. FORGY.

WHITE CAKE.

Two cups of granulated sugar, one-half cup of butter, three cups of flour, whites of eight eggs (well beaten,) one cup of water or milk, two teaspoonfuls of Royal baking powder. Flavor to taste. ICING—Two cups of granulated sugar dissolved in a

little water, two well beaten eggs. Cook sugar until stringy then add eggs well beaten MRS. W. T. CRITCHFIELD.

WHITE LAYER CAKE.

One scant cup butter, two of sugar, three of flour, one of sweet milk, two teaspoons of baking powder, one of vanilla and the beaten whites of five eggs. Cream butter and sugar thoroughly, add milk, then gradually sift in the flour, beating constantly. Add the vanilla, then the whites of the eggs into which the baking powder has been sifted when almost beaten. Stir in the eggs carefully until well mixed. CHOCOLATE FILLING—One cup Baker's chocolate grated, one cup sugar, one and one-half cup sweet milk, one tablespoon corn starch. Put all together and cook over slow fire, stirring constantly until the custard boils. Beat until cool before spreading on cake.

MRS. HARRY T. GABRIEL.

WASHINGTON CREAM CAKE (OR PIE).

Three eggs, beaten very light, one cup of sugar well beaten with the eggs, four tablespoons of water, two cups of flour, two teaspoons of Royal baking powder with flour.

CUSTARD—One pint of milk, two tablespoons of sugar, four teaspoons of corn starch, two eggs, white of one reserved for frosting on top; flavor to taste; this makes two layers; split each, spreading custard between. MISS ALLIE LANDIS.

WHITE LAYER CAKE.

Two cups of "Coffee A" sugar, one-half cup of butter, one cup of milk, whites of six eggs, three scant cups of flour, one tablespoon of Royal baking powder, flavoring. After butter and sugar are creamed, add milk, then one cup of flour, and beat; then eggs, then the remainder of flour.

MRS. FRANK McCULLOUGH.

WHITE LAYER CAKE.

Whites of seven eggs, two full cups of powdered sugar, one cup of milk, three and one-half scant cups of flour, two level teaspoons of corn starch, two rounding teaspoons of Royal baking powder, three-fourths cup of butter. Cream butter and sugar

thoroughly, add milk, and all the flour except about two teaspoonsful in which to stir the baking powder. Beat smooth, then add the whites of the eggs beaten until smooth and dry, and on top of them the baking powder. Bake slowly until a delicate brown.
MRS. NOAH YOUNT.

WORLD'S FAIR CAKE.

One and one-half cups of sugar, one-half cup of butter, one-half cup of milk, one and one-half cups of flour, three eggs beaten separately, one large teaspoon of Royal baking powder, six tablespoons of grated chocolate, and three level teaspoons of sugar dissolved in two tablespoons of scalded milk; add this to the cake and bake in a large flat pan.

FROSTING—Two cups of sugar, butter the size of an egg, three cups of milk; boil this fifteen minutes, pour into a bowl and stir it rapidly until it thickens; add one teaspoon of vanilla. Do not let it get too hard before putting on cake. If chocolate color is wanted, add one tablespoon of grated chocolate.

MRS. MARY E. KNICK.

ICINGS AND FILLINGS

Boil one cup of granulated sugar and one-third cup of water, until it will string, pour over the well beaten whites of two eggs, and stir until cold, add a half cup each of almond meats, figs, citron and stoned raisins, chopped separately; stir all together.

MRS. E. D. C.

AMBROSIA ICING.

Make boiled icing of one cup of sugar and whites of two eggs; when cold add one pint of whipped cream, and one grated cocoanut.

BOILED ICING.

One cup of sugar, five tablespoons of cream, boiled together. Beat until cold. Rose flavor. MRS. HORACE ALLEN.

BOILED ICING.

Whites of three medium sized eggs, three-fourths pound (or

a heaping tumbler) granulated sugar, one teaspoon baking powder, one-half teaspoonful vanilla. Dissolve sugar in a little boiling water and cook until it is brittle enough to crack against the side of a tin when you try it in cold water. Add the baking powder in the eggs while beating them and add the syrup to the eggs very slowly. Stir once in a while until cool when it may be put on the cake. If it should happen to be too stiff add a few drops of water; if too thin, add a little powdered sugar. Always have cake and icing cool when you ice cake. MRS. M. K. GANTZ.

CHOCOLATE CARAMEL ICING.

One cup brown sugar, one-fourth pound chocolate, two tablespoons butter, one-half cup milk, two teaspoons vanilla. Cook until stiff enough to spread.

CARAMEL ICING.

Two cups of brown sugar, one cup of milk or cream, two teaspoons of vanilla (or flavoring), small lumps of butter; cook. MRS. M. S. McCURDY.

CARAMEL ICING.

One cup A coffee sugar, one tablespoon cream, one table spoon water, two tablespoons butter. Boil three minutes after dissolved, take off and beat until cool. MRS. E. E. PEARSON.

CHOCOLATE ICING.

One division of Baker's chocolate, yolks of three eggs beaten very light, one teaspoon of vanilla; one cup of granulated sugar, put on to boil with a little water; boil until it strings from spoon; beat eggs and chocolate together, and pour molasses over them. Beat until smooth enough to spread.

MRS. ELEANOR COLEMAN.

COCOANUT ICING.

Make boiling icing, with three cups sugar, and whites of four eggs, spread on layers and sprinkle thickly with grated coaconut. MRS. A. Z.

FRUIT FILLING.

Make boiled icing and flavor with vanilla, be careful not to

get icing too stiff; add about one tablespoon each of chopped hickory nuts, almonds, candied cherries, candied plums, and raisins.

MRS. L. W. L.

ICING FOR SPICE CAKE.

Boiled icing in proportion of whites of four eggs, two cups of sugar; boil sugar and water until taffy; pour over beaten whites and beat until cold enough to spread; add one large tablespoon of cinnamon, and vanilla for flavor.

MRS. W. H. T.

ICE CREAM ICING.

Four cups sugar, whites of four eggs, one-half pint water. Boil until stiff enough to make waxy. Beat eggs very stiff, then pour on syrup one tablespoon at a time—boiling hot—until all is used. Take citric acid, piece size of a pea, dissolve in one teaspoon water, add just before spreading on the cake.

MRS. EMMA FRESHOUR.

LEMON FILLING.

One cup of sugar cooked to a thick syrup, (almost candy), pour over the well beaten whites of two eggs, until cold, then add one teaspoon of baking powder and the grated rind of one whole lemon, with half of its juice.

MRS. L. C. B.

MARSHMALLOW ICING.

One cup of "Coffee A" sugar, water enough to dissolve, boil until it threads. Put one-half pound of marshmallows in a pan set in hot water, and allow them to get warm, then stir into the syrup rapidly, and beat until smooth; beat the whites of two eggs light, pour the marshmallows over them, and beat until cool.

MRS. GEORGE H. PEARSON.

MARSHMALLOW ICING.

Boil two cups (large) of granulated sugar, in sufficient water to dissolve it until it threads from the spoon. Pour over the whites of two eggs beaten very stiff. Have a pound of marshmallows, split half of them, and with a hat pin, dip them quickly in and out of hot water. When icing is cold, add a pinch of baking powder and stir quickly through; put icing thickly upon cake,

place marshmallows close together between the layers, reserving the whole ones for the top.

MAPLE SUGAR FILLING.

Almost two cups of maple sugar, and the same amount of cream, cook slowly until it crumps in water, add teaspoon of vanilla, and spread on cake while warm.

MINNEHAHA ICING.

One cup granulated sugar, four tablespoons boiling water. Boil till it shreds from the spoon. Add white of one egg beaten to a stiff froth and a cup of seeded raisins chopped.

ORANGE ICING.

Make boiled icing as above, when cold add the grated rind of one orange and stir well.

MRS. DARIUS DEWEESE.

WHITE MOUNTAIN ICING.

Whites of four eggs beaten to a stiff froth with two cups of powdered sugar and the juice of half a lemon.

COOKIES, CRULLERS, ETC.

CARAWAY SEED COOKIES.

Six cups of flour, two cups of sugar, one cup of butter, one cup of sweet milk, two eggs, three teaspoons of Royal baking powder, two tablespoons of caraway seeds. This will make a large number of cookies.

MRS. J. H. GREEN.

COOKIES.

One pint of butter, two pints of sugar, three eggs, beaten, one pint of sour cream, two even teaspoons of soda, about one quart of flour, flavor with lemon. Add a pint or more flour as you roll them on the board.

MRS. LILLIE A. MILLER.

COOKIES.

One quart of flour, sifted, three teaspoons of Royal baking

powder, two eggs, one cup of sugar, one-half cup of butter; three tablespoons of milk, mix soft and roll. Flavor with any extract.

MRS. NANNIE D. WORMAN, Dayton.

COOKIES.

Two cups of sugar, half cup of butter, half cup of lard, one pound of seedless raisins, one teaspoon of soda in two and one-half cups of flour, three eggs beaten separately. Roll thin, cut in small cakes and bake quickly.

MRS. A. C. CABLE, Covington, O.

COOKIES.

Four eggs, two cups of sugar, one cup lard, one teaspoon soda, one teaspoon nutmeg, flour. MRS. W. B. FREEMAN.

COOKIES.

One cup of butter, two cups of soft sugar, two eggs, one teaspoon soda, one teaspoon of cream tartar one cup of sour cream, flour to roll.

MRS. M. M. RUDY.

CHOCOLATE COOKIES.

One half cake of Baker's chocolate, three cups of sugar, three teaspoons of Royal baking powder, five eggs, one-fourth cup of butter, two teaspoons of vanilla, add flour to make stiff dough, pinch off small pieces of dough and make in little balls, lay them an inch apart in baking pan and bake slowly.

MRS. ELIZA MILLER.

FRUIT COOKIES.

One cup butter, one and one-half cups sugar, three cups flour, three well beaten eggs, one teaspoonful soda in one-half cup hot water; if too thick add water; add spices, nuts, figs, dates and raisins; drop with teaspoon into pan. Bake in moderate oven.

MRS. E. W. JEWELL.

CHOCOLATE COOKIES.

Two and one-half cups of flour, two cups of sugar, one-half cake of Baker's chocolate, grated, two teaspoons of Royal baking powder, three eggs, well beaten, one-fourth cup of melted butter, and two teaspoons of vanilla. Mix the liquid ingredients, then

stir in dry materials. Take off a teaspoon of the dough and roll in the palm of the hand, about the size of a large hickory nut, place in buttered pans an inch apart and bake. MRS. E. C.

DROP FRUIT CAKES.

One cup chopped almonds, one pound chopped raisins, ten cents worth citron chopped fine, one scant cup of butter, one and one-half cups light brown sugar, one and one-half cups flour, three eggs beaten separately, one teaspoon soda dissolved in two tablespoons boiling water, one teaspoon cinnamon and allspice. Drop on a greased pan and bake. MRS. G. B. HATFIELD.

EXCELLENT COOKIES.

Two cups of coffee sugar, and one cup of butter, beaten to a cream, add two eggs beaten to a froth, one small cup of sweet milk, half of a grated nutmeg, five cups of flour and two heaping teaspoons of Royal baking powder, sifted together. Mix into a soft dough, roll thin and cut into round cakes, sprinkle with granulated sugar and bake a light brown.

MRS. GERTRUDE S. CARVER.

JENNIE LIND COOKIES.

Four eggs, one and one-half pound of bread crumbs, one and one-half pound or more of flour, one pint of lard, one and one-half pint of New Orleans molasses, one pound sugar, one ounce of soda, one teaspoon cinnamon, cloves, etc.

MRS. LENA ROBBINS.

NUTMEG COOKIES.

Two cups dark brown sugar, two-thirds cup butter, one-third cup of fryings, bacon or ham. One cup sweet milk, two nutmeg, two eggs, two teaspoonsful of baking powder, flour enough to mix soft. Beat the sugar and shortening to a cream, add the eggs and beat again; then add the nutmegs, and then the flour and milk alternately. Mix as soft as can be handled and bake in moderate oven.

MISS CLAUDIA HITCHCOCK.

OATMEAL COOKIES.

Two cups of oatmeal, two-cups of dark brown sugar, one-half

cup of lard, one teaspoonful of soda dissolved in one-half cup of boiling water; stir in the above and let cool. Add a pinch of salt and enough flour to make stiff enough to roll out.

MRS. CLEMM.

CRULLERS.

Ten ounces of sugar, three ounces of butter, one ounce of Royal baking powder, two pounds of flour, three eggs, one pint of sweet milk. Flavoring cream butter and sugar together, then add eggs, milk, flour, and baking powder.

MRS. T. E. COLES.

CRULLS.

Three cups flour, two teaspoons baking powder, one-half cup sugar, one egg, a large spoonful hot lard, one-half cup milk. Add the ingredients to the flour in the order mentioned, mix and roll out a little less than a half inch thick. Cut out and fry carefully in deep fat.

MRS. M. K. G.

CRULLERS.

Two pounds of flour, ten ounces of sugar, one pint of buttermilk; two ounces of lard or butter, one even teaspoon of soda, one even tablespoon of salt, two eggs, (can be made without eggs, by adding four tablespoons of buttermilk.) Flavor with nutmeg, and fry in lard; when cold, roll in pulverized sugar; roll out about one-half inch thick.

MRS. N. E. EVANS.

CRULLERS.

One cup of sugar, two eggs, four tablespoons of melted butter, one cup of sour milk, one teaspoon of soda, add cinnamon, nutmeg and a little salt. Use flour enough to make a soft dough, roll out, cut in shape and fry in hot lard.

MRS. N. C. C.

GRANDMOTHER'S DOUGHNUTS.

Three eggs, beaten separately, tea cup sugar, tea cup milk, three teaspoons of butter or lard, flour enough to roll, salt and spices to taste, two teaspoons of Royal baking powder, beat the yolks of the eggs with a little sugar, adding the remaining materials in the order given and reserving the whites of the eggs to the last.

MRS. L. F. DILLAWAY.

CREAM PUFFS.

One cup of boiling water, one-half cup of butter, boiled together; stir in a cup of dry flour, stirring rapidly until smooth; take from fire and let it get luke warm, then add three eggs, whole, a pinch of salt and beat five minutes; drop in pan and bake about thirty minutes in hot oven.

CREAM—One pint of milk, one-half cup of sugar, one tablespoon of flour, one egg, vanilla to taste; beat the sugar, flour and egg together. Scald the milk and pour the above in it. Cook as custard. Split puffs and put custard between.

CREAM PUFFS.

Put one pint of water and one-half pint of butter over the fire and when it is boiling add one pint of dry flour, stirring all the time until the mass leaves the sides of the pan like putty. Set aside to cool, then stir in, one at a time, four eggs. Stir well after each. Drop on a buttered pan one tablespoonful at a time, two inches apart. Bake in a quick oven thirty to forty minutes. Make a slit in each puff and fill with the following custard, then sprinkle with powdered sugar. Heat one pint of milk and one-half cupful of sugar in a double boiler. Add one heaping tablespoonful of cornstarch moistened in water and the yolks of two eggs. Flavor with vanilla and cool.

E'CLAIRS.

One cup of boiling water, one half cup of butter, put in large saucepan and when it boils up, add one pint of flour, and beat hard. When perfectly smooth to the touch, remove from the fire; break five eggs in a bowl, when paste is nearly cold, beat eggs, (a little at a time), into it with the hand. When thoroughly beaten, (it will take about twenty minutes,) spread on buttered tins, in oblong shape about four inches long and one and one-half inches wide, about two inches apart. Bake in rather a quick oven, about twenty minutes. Ice the tops with either vanilla or chocolate icing. When cold, cut open on one side, and fill with cream, made as follows: One and one-half cups of milk beat together, two-thirds cup of sugar, one-fourth cup of flour, two eggs, one-fourth teaspoon of salt; stir all into boiling milk and

cook about fifteen minutes, stirring all of the time; when cold add vanilla extract to taste.

EGG KISSES.

Whites of four eggs, beaten very stiff, one-half pound of pulverized sugar, beaten into the eggs, one teaspoon of vanilla; drop a spoonful into a greased dripping pan, bake in a slow oven for three quarters of an hour. Hickorynut kernels or grated cocoanut over the top, make these very nice.

MRS. KATE MARSHALL.

GINGER SNAPS.

One cup of molasses, one-half cup of sugar, one-half cup of butter, one-half cup of hot water, tablespoonful of ginger, level tablespoonful of soda, flour until it is stiff enough to knead. Roll thin and bake.

MRS. W. W. HEGLER.

GINGER SNAPS.

Boil together one pint Orleans molasses and one cup of lard; when nearly cold stir in one teaspoon soda, one tablespoon ginger, salt to taste and flour enough to roll. Cut into small cakes and bake in quick oven.

MRS. E. J. EBY.

GINGER CAKES.

One pint of molasses, one cup of lard, one cup of warm water, one teaspoon of soda, one-half cup of sugar, one tablespoon of ginger. Pour the molasses and water, boiling hot, over the ginger, soda and sugar; stir in flour enough to make a stiff batter, after which stir in the lard. Mold with flour, cut in cakes and bake quickly.

MRS. JOHN ROHRER, Tippecanoe City.

GINGER CAKES.

One pint of Orleans molasses, three-fourths of a pint of lard, one-fourth of sour cream, two eggs well beaten together, one small tablespoon of soda, one teaspoon cream of tartar, one and one-half tablespoons of ginger. Use just enough flour to roll out, and mix thoroughly. Have dough very soft when taken out on the board, (take out with spoon.) Use only enough flour to

enable you to roll the dough thick, cut out and bake in quick oven; these are very nice if not made too stiff.

MISS ANNA H. COWDEN.

GINGER DROPS.

One-half cup of sugar, one cup of molasses, one-half cup of butter; one teaspoon each of cinnamon, ginger and cloves; two teaspoons of soda in a cup of boiling water, two and one-half cups of flour; add two well-beaten eggs, the last thing before baking. Bake in gem pans. MRS. ELIZABETH REED.

HICKORY NUT EGG KISSES.

One cup of granulated sugar, whites of three eggs, one-fourth cup of hickory nuts; beat the eggs very stiff, stir in the sugar lightly, flavor with vanilla, then add nuts. Drop the mixture upon letter paper placed in pans, bake in a slow oven until the kisses can be lifted off the paper.

MRS. WARREN COLEMAN.

HICKORY NUT CAKES.

One pint of sugar, one pint of sifted flour, one pint of hickory nut meats, one teaspoon Royal baking powder, three eggs beaten together. Grease dripping pan and heat a little, then drop on it a teaspoon of dough at a time, a little distance apart.

MRS. ARNOLD BROWN.

HERMITS.

One and one-half cups of brown sugar, one cup of butter, three eggs, one cup of chopped raisins, seeded; one cup of nuts of any kind (dates are good with raisins), one teaspoon each of cinnamon and cloves, one teaspoon of soda in a tablespoon of Orleans molasses, enough flour for soft dough. Make into balls as large as walnuts and put into greased pan about one inch apart and bake very slowly.

MRS. R. A. D.

HERMITS.

One cup^m butter, three eggs, one and one-half cups brown sugar, one teaspoon soda in two tablespoons sour milk or cream,

one teaspoon cinnamon, one cup chopped raisins. Add just enough flour to roll out thin. Cut into shapes and bake.

MRS. T. C. SHILLING.

JUMBLES.

One cup of granulated sugar, one-half cup of butter, yolks of three eggs, one-half cup of milk or water, one and one-half cups of flour, one teaspoon of Royal baking powder, whites of three eggs beaten very stiff.

MISS DOROTHY BAIRD.

JUMBLES.

Two coffee cups of sugar, one scant cup of butter, four eggs, three tablespoons of sweet milk, two teaspoons of Royal baking powder, flour to make a very soft dough; cut out, drop boiled icing and a few almonds in the center of each cake and bake.

MRS. ANNA SKINNER.

LITTLE ANISE CAKES.

One pound of sugar, one pound of flour, yolks of ten and whites of four eggs, a little essence of anise or anise seeds scattered on bottom of pan. Beat eggs and sugar to a stiff froth, add flour and flavoring, drop in pan and bake.

MRS. SOPHIE STEIL.

LEMON CRACKERS.

One pint of white sugar, one-half pint of lard and one egg; two cents' worth of Baker's ammonia, soaked over night in one-half pint of new milk; flavor with lemon oil; mix all together and put in flour until very stiff, then roll quite thin and bake.

MRS. EMMA MUMFORD.

LEMON DROPS.

One cup of sugar, two eggs beaten separately, one-half cup of butter, two tablespoons of cream, two teaspoons Royal baking powder, one teaspoon of lemon, enough flour to make stiff dough; roll thin and bake in quick oven.

MACAROONS.

One-half pound almond paste, three-fourths pound powdered sugar, whites of five eggs, one-half teaspoon flour. Mix to a

pa te by adding eggs gradually to the other ingredients. Drop from a spoon onto paper and bake in a mild oven.

NUT MACAROONS.

Whites of two eggs, two cups of pulverized sugar, one cup nuts; beat eggs and sugar until very light; add nuts; bake on brown paper.

MISS A. J. S.

NUT CAKES.

One cup butter, one and one-half cups light brown sugar, two and one-half cups flour, one cup chopped raisins, one cup chopped nuts, three eggs beaten separately, and last, one-half teaspoon soda, dissolved in a little boiling water.

MRS. HARRY CLAYTON.

ROCKS.

One cup butter, one and one-half cups sugar, three eggs, one teaspoon soda dissolved in hot water, one teaspoon cinnamon, one and one-half pounds English walnuts, one pound dates, three cups flour. Drop by spoonfuls on buttered pans.

MRS. L. H. SHIPMAN.

SPANISH BUNS.

Two cups brown sugar, one-half cup molasses, three-fourths cup butter, six eggs, three-fourths cup sweet milk, three and one-half cups flour, one teaspoon cinnamon, cloves, nutmeg, two teaspoons cream tartar, one and one-half teaspoons soda. Save whites of three eggs for frosting. Bake in a long pan. When cold cut in small squares, and frost on all sides.

MRS. W. B. FREEMAN

SAND TARTS.

One cup of butter, two cups of sugar, three eggs, one teaspoon of soda, three tablespoons of cold water. Mix butter, sugar, yolks of the eggs and the soda with enough flour to roll out thin. Cut and trim with the whites of the eggs beaten to a stiff froth, a little cinnamon, sugar and blanched almonds.

WARM SPONGE CAKES.

Three eggs, one cup of Coffee A sugar, one cup of flour, one teaspoon of Royal baking powder, one tablespoon of cold water; bake in gem pans and eat while warm.

MRS. A. B.

FRUITS

"Fruit of all kinds in coat
Rough or smooth rind or bearded husks or shell
She gathered tribute large."

—PARADISE LOST.

BAKED APPLES.

Wash and core sound tart apples. Lay in baking tins and fill cavities with sugar, a little butter and some chopped hickory nut kernels. Pour around them a little hot water and bake.

MRS. C. L. COOLIDGE.

"Fruits canned without sugar, and sweetened at the time of serving, retain their freshness to a greater degree than those which are sweetened at the time of canning."

APRICOT MARMALADE.

A can of California apricots; mash and add a large cup or about a pint of granulated sugar, cook until thick as other marmalade, skimming carefully and stirring all the time. I. K. Y.

APPLE BUTTER.

Boil down cider to two-thirds its original quantity, pare and core apples and put into cider as many as kettle will hold, boil slowly, stirring constantly. When done add spices and sugar to taste.

MRS. W. R. M.

BAKED APPLES.

Pare, core and halve good tart apples, lay in baking dish; sprinkle over them sugar, a very little flour and several pieces of butter. Pour boiling water in the dish until it is one-third full and bake.

MRS. F. G. E.

BLACKBERRY JAM.

Allow a pound of sugar to a pound of fruit. For syrup allow one teacup of cold water to every pound of sugar and as it

heats, add to every three or four pounds the white of an egg. Skim very carefully, and when scum ceases to rise, drop the berries in and cook half an hour. Put in small jars, and cover as jelly.

MRS. C. H. HARTLEY.

BLACKBERRY JAM.

Five pounds of berries mashed, seven pounds of sugar, let boil twenty-five minutes after it is hot, stirring constantly.

CANNED PEACHES.

Select fine freestone peaches, pare and cut into halves, removing seed, and drop into cold water. Make a syrup of three pints of sugar to every gallon of fruit; drop in the peaches, let boil three or four minutes and seal.

MRS. W. H. GROSS.

CANNED CLING PEACHES.

Cut around the center of the peach in to the seed; take the peach in one hand, with the other, twist one-half from seed, cut seed from the other half and pare. Make syrup, drop in the fruit, cook until tender and seal. Delicious.

MRS. W. R. MARSH.

CANNED PINEAPPLES.

Pare the fruit, removing eyes and discolored parts and core if desired. Slice on the slaw cutter. For six pounds of fruit, make a syrup of two and one-half pounds granulated sugar. Add fruit, let it boil and seal immediately.

MRS. W. H. C.

CANNED PLUMS.

Make a rich syrup of a quart of sugar, and enough water to dissolve it; drop into the syrup a quart of large, ripe plums, shake the kettle gently, to keep the plums from cooking to pieces, and cook them until they are tender; lift them out carefully, and place in can, draining off all the juice. Cook juice until it is a jelly; pour over the plums and seal.

MRS. I. K. Y.

CANNED PEARS.

Pare, core and halve the fruit, drop into rich syrup and cook until tender. Can at once, dropping into each can three or four

cloves. The juice of lemons added to the syrup is good for some pears.

MRS. J. T. MOOREHEAD.

CORN AND TOMATOES.

Cut from the cob five ears of corn, add four quarts of tomatoes and cook thoroughly. Can in new tin cans.

MRS. MARY BURWELL.

CANNED TOMATOES AND CORN.

Two thirds tomatoes, one- third corn cut from the cob, season with salt and pepper and sugar; let it cook until corn is tender, and seal.

MRS. HARRY YOUNGS.

CHERRY JAM.

Three pints of seeded cherries, two of sugar, one-half pint of water. Make a thick syrup of the sugar and water; add the cherries and boil a few minutes longer. This quantity will fill a quart jar.

MRS. J. S. FORGY.

CHERRY BUTTER.

Boil cherries until soft and mash through a colander. To each pint of pulp add one pint of sugar; boil carefully until right consistency.

MRS. M.

CANNED STRAWBERRIES.

Place in kettle of hot water and boil until they shrink; lift out carefully, drop into syrup, boil five minutes and can. These are delicious.

MRS. GEORGE CHRISTIAN.

CHERRY PRESERVES.

Seed the cherries and make a syrup of sugar, using a pint of sugar to one of fruit, drop in the cherries and let boil hard ten minutes.

MRS. J. W. MEANS.

CHERRY PRESERVES.

Stone the cherries and use equal amounts of sugar and fruit; make a very thick syrup, drop in the cherries and boil until translucent; dip out the fruit and put in glass jars; drain off all the juice, leaving jar a little more than half full of cherries. Boil juice to thick syrup, fill the jars and seal. The taste is more

delicate if the cherries are dropped into cold water as they are stoned.

MRS. M. K. GANTZ.

CHERRY PRESERVES.

Stone the cherries. Place them in a sauce pan with just enough cold water to cover and let boil up at once. Drain and drop into a rich syrup and cook about half hour and can.

MRS. CHARLES W. COUNTS.

DAMSON PLUMS.

Old fashioned Damson plums make an appetizing sauce when cooked and sugared to taste. For winter use take two pints of sugar to three of fruit.

GREEN GAGE PLUMS.

Take sound fruit, wash and prick each plum with a darning needle. Have ready a rich syrup, drop in the fruit, let boil up once and seal.

MRS. E. B.

GINGER PEARS.

For eight pounds of fruit after sliced, use the same quantity of sugar, the juice of four lemons, one pint of water, one-fourth pound of ginger root cut thin. Use hard pears, cut the rind of the lemon in thin strips; boil slowly one hour.

MRS. KATHARINE COLEMAN.

GOOSEBERRY RELISH.

Six quarts of gooseberries, same amount of sugar, one pint of vinegar, one tablespoon each of cinnamon, cloves and allspice. Put the berries on to cook with one-half of the sugar and a little water; boil one and one-half hours; when nearly done, add remainder of sugar; when done add the spices and vinegar.

MRS. J. A. NORRIS.

GRAPES.

When grapes are ripe and perfectly sound, pick from the bunch, pour boiling water over them, and drain off at once. Fill heated self sealers and pour over fruit hot syrup. Will preserve form, and taste like fresh grapes.

MRS. M. E. BAIRD.

GRAPE OR PLUM BUTTER.

Cook in a little water and press through a colander or sieve. To one pint of fruit add a coffee cup of sugar; boil until it thickens and then add one-fourth the amount of good tart apples which have been cooked and mashed through a colander. Boil together until thick as desired. Tomatoes may be treated in the same manner.

MRS. ELIZABETH F. REED.

GRAPES SPICED.

Five pounds of grapes, three pounds of sugar, two teaspoons each of cinnamon and allspice, one-half teaspoon of cloves. Pulp the grapes, boil the skins until tender in a little water; cook the pulp until soft and strain through a sieve; add to the skins, put in spiced vinegar, boil thoroughly and seal.

MRS. C. N. BURNS.

IVE SEEDLING GRAPE JELLY.

These are the earliest grapes to turn dark. Wash, cover well with hot water and allow them to boil five minutes; drain through a colander then strain and add an equal amount of apple juice. Add granulated sugar, pint for pint of the mixture. Cook quickly in a broad bottomed pan until it jells. Put in glasses and cover. A number of kinds of jelly are more delicate in looks and taste if diluted with apple juice as above.

MRS. M. K. G.

CRANBERRY SAUCE.

Cook cranberries and strain; add as much sugar as berries; pulp of three oranges, one cup raisins, grated rind of one orange. Cook until thick and mold.

MRS. CHARLES HAYNER.

LEMON BUTTER.

Grated rind and juice of two lemons, two eggs, a small piece of butter, tablespoon corn starch dissolved in cold water, one cup boiling water and one pint of sugar. Boil until thick and clear and pour into moulds.

MRS. M. T. ROSSITER.

ORANGE MARMALADE.

Six large ripe oranges with thin rinds, and two lemons; re-

move all seeds and shred very fine; add three and one-half pints of water and boil half an hour, then set aside until the following day. To each pint of mixture add one pint of granulated sugar, and boil rapidly until it begins to jelly.

MRS. C. L. VAN CLEVE.

PEACH BUTTER.

Pare ripe peaches and cook until soft, then run through a colander. To each quart of fruit add one and one-half pints of sugar and cook until clear and rich.

MRS. M.

PEACH CHOP.

Cut the peaches into small bits. To two pints of peaches take three-fourths of a pint of sugar. Sprinkle sugar over the fruit and as soon as a little juice has formed, put on the stove and cook fifteen minutes. If the peaches are very ripe cook less time.

MRS. CHARLES T. RILEY.

PEACH PRESERVES.

Pare, seed and halve the peaches. Use pint of sugar for one of fruit; place in jars in alternate layers and let remain over night. In the morning lift peaches out carefully and drain. Cook the syrup until very thick, drop in peaches and cook until clear.

MRS. C. W. C.

PEAR MARMALADE.

An excellent marmalade may be made of sweet tasteless pears as follows: Pare the fruit and boil until soft, when cold run through a sieve. Prepare dried apricots in the same way. Mix two pints of pears to one of apricot pulp, and half as much sugar as fruit, cook slowly, stirring constantly, until as thick as desired.

MRS. J. R. EVANS.

PINEAPPLE JELLY.

To one quart apple juice add a small can of grated pineapple. Boil three minutes and strain; place in a sauce pan with an equal amount of granulated sugar and boil till it jells.

MISS LUCINDA C. THOMAS.

PINEAPPLE MARMALADE.

Grated pineapple and powdered sugar, pound for pound; boil until thick and pour into glasses and seal like jelly.

MRS. J. H. CARR.

PRESERVED APPLES.

Pare and halve ten large Bellfleur apples, take one quart granulated sugar, one-fourth pint water and boil until it will string, then drop in the apples flat side down, cover and steam until tender, lift out carefully on a platter and pour remaining juice over them.

MRS. F. E. SCOBAY.

QUINCE CHOP.

Pare and core ripe quinces and cut into dice; cook in water until tender, then add as much sugar as fruit and boil until a deep rich pink.

MRS. ELLEN J. McKINNEY.

QUINCE HONEY.

Take five large quinces and five pounds of granulated sugar; add one quart of boiling water. After boiling syrup five minutes add grated quinces, one by one. Boil five minutes after adding last quince. Excellent.

MRS. J. H. GROSS.

QUINCE MARMALADE.

Pare and core the fruit and chop fine; take equal parts of sugar and fruit, put together in kettle and barely cover with water. Boil fifteen minutes, stirring constantly and seal.

MRS. FRANCIS E. ROSS.

QUINCE CHEESE.

Cook marmalade until quite stiff, pour into glasses or molds. When wanted, turn out and slice down in cakes.

QUINCE STICKS.

Pare, core and cut quinces into strips one or two inches long. Put in kettle with equal amount of sugar and cover with water. Let boil until fruit is tender and pink and place in jars. Cover the parings and cores of the quinces with water; cook until ten-

der; strain off the juice; make into jelly and pour over the quinces while hot. Good and beautiful.

MRS. ANNA R. BRECHBILL.

RASPBERRIES STEAMED.

Fill jars and give lids a turn. Set in a boiler (or large pan) on a board, and pour in cold water until the cans are half submerged. Cover boiler, and steam one hour. Have ready a boiling syrup, pour over fruit, filling cans and seal at once.

MRS. T. B. KYLE.

STRAWBERRY JELLY.

Put enough sugar on berries to sweeten and let them stand over night. In the morning strain off the juice and boil twenty minutes; then take one cup of sugar to one of juice and stir in sugar while boiling. Boil until thick.

MRS. J. H. SHAFER.

STRAWBERRY PRESERVES.

Put three pints of strawberries in a sauce pan and put on them two pints of sugar; heat gradually, shaking the pan frequently to prevent sticking. Boil briskly until the juice is a nice thick syrup and put in cans and seal.

STRAWBERRY PRESERVES.

Select the largest and finest berries and hull them. To a heaping pint of berries allow one pint of sugar. Add enough water to the sugar to dissolve it and let it boil until it threads in water like taffy. While still boiling drop in the berries and boil thirty minutes. If the syrup does not jell at the end of this time lift out berries carefully, put them in cans and boil syrup until it jells. Invert the cans several times while cooling that the berries may not rise to the top. MRS. WASHINGTON BARNES.

STRAWBERRY SUNSHINE.

Take pound for pound of fine berries and sugar. Let them form a little juice over a very slow fire, then allow them to reach the boiling point slowly. Boil up well for ten minutes, then place on wide, shallow platters and cover with wire screen; set in sun

until juice is almost jelly—sometimes it will take several days, depending on heat of sun and clear sky. Fill jelly glasses and cover with parafine. Sweet cherries and peaches are fine prepared in the same way. MRS. C. A. HARTLEY.

TOMATOES CANNED WHOLE.

Firm fruit, scald and peel, fill tin cans with tomatoes, lay on lids and place in kettle of water to steam; take out when steamed awhile, fill one can from another, replace lids, steam a few minutes longer and seal. Excellent.

TOMATO HONEY.

Peel smooth yellow tomatoes, cook quickly and strain. After the seeds are removed put into a porcelain kettle with the sugar allowing three pounds of granulated sugar to four of strained tomatoes. Boil until thick and place in jars without sealing.

MRS. S. M. H.

TOMATO JAM.

Peel and cook four pounds of ripe tomatoes until they are tender; add two pounds of brown sugar, one pint of vinegar and two tablespoons each of cinnamon, cloves and salt; let simmer four hours. A delicious relish with meats. E. M. K.

TOMATO PRESERVES.

Use half ripe tomatoes and take three pints of sugar to four of fruit. Make a thick syrup of the sugar and while boiling, drop in the tomatoes. Add lemon sliced fine, (from four to six lemons to a peck of tomatoes.) Let cook to a thick clear syrup, and seal or set away in stone jars. MRS. M. K. G.

WATERMELON PRESERVES.

Cut the rind of a melon into small pieces. Lay in salt water over night then soak in clear water for twenty-four hours, changing the water frequently. Put them in alum water an hour to harden them. Use a pound of sugar to every pound of fruit. Make a syrup of the sugar and a few small pieces of white ginger root and one lemon sliced. Take out the lemon and the root and add the watermelon. Let it boil until transparent; carefully lift it and put it in jars, pouring the syrup over it.

ANOTHER METHOD.

Berries of all kinds, seeded cherries and plums are fine canned as follows: Pack the jars as solidly as possible, putting a layer of fruit and a layer of sugar alternately, using one-third of a pound of sugar to each pound of fruit. Stand the jars in a boiler (having slats across the bottom) in warm water half covering them; lay on the lids without screwing, cover the boiler, and cook the fruit twenty minutes after the water begins to boil. Now lift out two jars, filling the first to the brim from the second, and sealing it; take out another jar, filling it from the second as before, and so on until the jars are filled and sealed.

MRS. ELLA MORRIS KRETSCHMAR.



CUSTARDS AND CREAMS

"Custards for supper and an endless host of such lady like luxuries."
—SHELLY.

ALMOND CUSTARD.

One pint new milk, one cup pulverized sugar, one-fourth pounds of almonds (blanched and powdered) and the yolks of four eggs. Stir this over a clear fire until the consistency of cream. Remove quickly, put in a dish and after scalding the beaten whites of the eggs, put on the custard and let cool.

MISS EDNA COOKE.

APPLE CUSTARD.

Grate the apples and add two well beaten eggs, two table-spoons of sugar and one pint of milk; flavor with cinnamon or nutmeg.

MRS. IDA RICE.

APPLE SNOW.

The white of one egg, one tart apple, grated, one-half cup granulated sugar, beaten together until quite stiff. Make a boiled dressing of the yolk of the egg, two-thirds cup sweet milk, one tablespoon sugar and flavoring. When cold put a little over snow as you serve it. This amount will serve eight persons.

MISS CLARA HARTLEY.

BANANA FLOAT.

Dissolve a box of gelatine in a teacup of cold water. Boil three pints of sweet milk and two and one-half cups of sugar together. Dip out a little of the boiling milk and stir it in the gelatine, then stir this into the rest of the milk and boil ten minutes; when cool, stir in six bananas that have been broken into small pieces. Mix thoroughly, fill sherbet glasses about one-half full of the float and put on ice. Whip a quart of sweet cream, sweeten and flavor and when ready to serve, put on the top.

MRS. GEORGE H. PEARSON.

BAVARIAN CREAM.

One-fourth box gelatine, one-fourth cup of cold water, one pint cream, one-third cup sugar, one teaspoon vanilla. Soak gelatine in cold water until soft. Chill and whip the cream until you have three pints of the whip. Boil the remainder of the cream (if it be all whipped, use one cup of milk), with the sugar and gelatine. Strain and add vanilla. Place the dish in ice water, stir occasionally and when the mixture is thoroughly cold and beginning to thicken, stir in lightly the whipped cream. When nearly stiff enough to drop, pour into molds, or in Chantilly baskets made in the following manner: Dip the edges of soft, flexible macaroons in syrup, prepared as for crystalized fruit and form them into a basket or a fancy plate, in the manner that children make baskets with burrs. When dry fill with Bavarian cream.

MRS. W. L. HALM.

CHARLOTTE RUSSE.

One ounce of gelatine dissolved in two gills of boiling milk, whites of four eggs beaten to a stiff froth, one and one-half cups powdered sugar, one pint of thick cream whipped to a froth, flavor to taste. Line a large mold with slices of sponge cake; mix the gelatine, sugar, cream and flavoring together, then lightly stir in the whites of the eggs; pour into the mold and set on ice.

MRS. J. T. MOORHEAD.

CHEESE FONDUE.

Mix one cupful scalded milk with one cupful of stale bread crumbs, one-fourth pound of milk cheese, cut in pieces, one level tablespoonful of butter and one-half teaspoonful of salt. Then add the yolks of three eggs beaten. Fold in the beaten whites of three eggs. Pour in a buttered baking dish or shells and bake in a moderate oven twenty minutes.

CHERRY BAVARIAN CREAM.

Soak one-fourth of a box of gelatine in one-third of a cupful of water, placing it over fire until melted. Whip one pint of heavy cream to a solid froth, keeping it very cold. Gradually and lightly stir into it one-third of a cupful of powdered sugar

and the melted gelatine. As the mixture thickens add gradually a teaspoonful of vanilla, two and one-third cupfuls of candied cherries, which have been cut fine and soaked in two tablespoonfuls of orange juice. Set aside to stiffen in individual molds or one large one.

MRS. W. W. HEGLER.

CHERRY GELATINE.

One pint of cherry juice, one box of gelatine, one pound of sugar, three lemons, one pint of canned cherries, one quart of boiling water and one pint of cold water; soak the gelatine in cold water for one hour, then add the boiling water, cherry juice, sugar and lemon juice, stir until the sugar is dissolved and pour into molds; add the cherries and set on ice. Serve with whipped cream.

MRS. W. M. HAYNER.

CHERRY SOUFFLE.

Put a pint of milk in a sauce pan, and set over the fire. When hot stir in four ounces of flour, let thicken, remove from the fire and set aside to cool. Beat the yolks of three eggs with two tablespoons of butter, a pinch of cinnamon and a little grated nutmeg. Mix in the milk, add the whites of the eggs beaten to a stiff froth, a pint of stoned cherries and a gill of cream. Turn into a souffle tin and bake in a hot oven.

CHOCOLATE CREAM.

Dissolve half a box of gelatine in a pint of milk, and when thoroughly dissolved heat this and yolks of two eggs beaten with one-half tea cup of white sugar. When this commences to boil, remove from the fire and add whites of eggs beaten to a froth. Grate two sticks of chocolate and flavor with it.

MISS MAME BRICK.

CHOCOLATE CUSTARD.

Boil one pint of milk and add two tablespoons of corn starch, three tablespoons of sugar, one-half teaspoon vanilla and one cake of grated chocolate, allowing it to thicken. Make another custard of one pint of milk, the yolks of two eggs, a heaping tablespoon of corn starch, a small piece of butter, one-half teaspoon lemon extract and three tablespoons sugar. Alternate layers

of these custards and on top spread the whites of two eggs well beaten, with two tablespoons of sugar. Drop bits of jelly over.

MRS. J. V. HIGGINS.

CHOCOLATE SPONGE.

Three tablespoons powdered sugar, three eggs, two small pieces German chocolate; grate chocolate and melt over stove; one tablespoon gelatine, some nuts cut up. Beat sugar and yolks of eggs to a cream, add chocolate, then nuts and gelatine. Dissolve gelatine in a little cold water (about two tablespoons), and heat on stove. Beat whites of eggs and add immediately after gelatine as it stiffens quickly. Serve with whipped cream or plain cream.

MRS. CHARLES HAYNER.

COCOANUT CUSTARD.

Beat the yolks of three eggs with one quart of milk, heated in a double boiler, sweeten and flavor to taste; stir in one tablespoon of flour made into a cream with a little cold milk, add one-half cup of grated cocoanut; when cooked, stir in one-half of the whites of the eggs and spread the remaining half over the custard and brown slightly in oven.

MRS. J. W. MEANS.

FRENCH CHARLOTTE.

Take a thick loaf of sponge cake and scoop out the center, leaving the sides and bottom an inch in thickness; dip some stale macaroons in orange juice and with them line the bottom of the cavity, spreading over them a thick layer of peach jam. Take a scant quarter of a box of gelatine, soak in one quarter of a cup of cold water and set over hot water until dissolved; sweeten one pint of thick cream with four tablespoons of pulverized sugar, add one teaspoon of vanilla and the dissolved gelatine and whip to a solid froth; pour this into the cake mold and garnish with a border of candied cherries.

MRS. J. H. CARR.

FROSTED FIGS.

Beat the whites of several eggs to a stiff, dry froth, then stir in powdered sugar until the mixture is creamy; dip the figs into this and brown in a rather cool oven.

MRS. CARRIE MARIE SHEETS.

FRUIT GELATINE.

Soak one-half box Coxe's gelatine in one-half pint of cold water for one hour; pour into this one pint of boiling water and allow to set on back of stove for a few moments, stirring until dissolved; add one and one-half cups of sugar and the juice of one lemon. Cut in small pieces one orange, two bananas, one pineapple and one pound of white grapes; sprinkle sugar over each layer and when the gelatine is almost cool, pour it over the fruit and stir altogether; put in a mold and set on ice.

MISS FLORENCE E. ALLEN.

JUDGE PETERS' PUDDING.

Three-fourths box gelatine, two cups sugar, two lemons, one pint water, three bananas, two oranges, seventeen English walnuts, seven figs, twelve dates. Chop the fruit and nuts a little; put in the jelly after it is partly set. Serve with whipped cream.

MRS. ALFRED MASON.

HAMBURG CREAM.

Separate five eggs; beat yolks to a froth and add one-half pint of granulated sugar, the grated yellow rind and the juice of two lemons; put into double boiler and cook until like thick custard, stirring all the time; when cool lightly add the beaten whites of the eggs and serve in ice cups.

MRS. NANNIE DYE WORMAN, Dayton, O.

ICED TIMBALE OF RICE.

One cup of cold cooked rice, one-half cup of pulverized sugar; whip one-half pint of cream and stir gently into rice and sugar; one tablespoon of gelatine dissolved in one-half cup of cold water and strained through cheese cloth; add this to the rice and put into molds. Serve with pineapple.

MRS. GEORGE S. LONG.

LEMON JELLY.

Soak for one hour one-half box of Coxe's gelatine in one-half pint of cold water, then dissolve in two pints of boiling water;

add one cup of granulated sugar, the strained juice of three lemons and stir thoroughly; pour into molds and set on ice.

MRS. ALFRED MASON.

MARSHMALLOW CREAM.

Whites of three eggs, scant tablespoonful of gelatine dissolved in one-fourth cup of warm water, one-half cup of sugar. When mixed, divide into three parts; color one green and flavor with almond extract; next with red flavoring with vanilla and into third part put one-half cup of nuts, chopped fine; set in mold and when cold slice in layers.

MRS. CORINNA B. RITTER.

NEAPOLITAN BLANC MANGE.

Make a corn starch blanc mange and separate into four parts; put the white into the bottom of the mold; stir into one part while warm, one heaping tablespoon of grated chocolate and pour into the sauce mold on top of the white; color the third part with one-half teaspoon of pink fruit coloring and pour on top of the chocolate; color the last part with the yolk of an egg and pour on top of all; when cold cut in thin slices and serve with whipped cream.

MRS. CADDIE A. MARS.

ORANGES FOR DESSERT.

Put on to boil two cups of sugar and water enough to dissolve it; remove the skins from six oranges, take halves of the skins and with a knife, take out all the white, tough part; shred the thin, yellow portion and drop into the boiling sugar; gently separate the quarters of the oranges at one end and stand them on the other in a glass dish; when the sugar has boiled to a thick syrup, with a spoon lay the shreds in the open spaces of the oranges and pour over the syrup. Let cool.

MRS. LIDA SLOCUM.

ORANGE SOUFFLE.

Peel and slice six oranges; put in a glass dish, a layer of oranges, then one of sugar, until all are used; let stand for two hours. Make a soft boiled custard of the yolks of three eggs, one pint

of milk, sugar to taste, with grating of the orange peel for flavor; when cool, pour over the oranges. Beat the whites of the eggs to a dry froth, sweeten and place on top.

MISS ALMEDA LANDIS.

RASPBERRY FLUMMERY.

Boil one cup of red raspberries and one pint of water ten minutes; add a scant cup of sugar, and when it is dissolved, stir in three tablespoons of corn starch moistened with a little cold water. When it thickens, pour into cups to mold and set on ice. Serve with sugar and cream.

E. B. B.

SOUFFLE DE RUSSE.

Three pints of milk, one-half box of gelatine dissolved in one pint of milk, sweeten and flavor to taste; beat the whites of four eggs to a stiff froth and the yolks with a little sugar; when the milk and gelatine have come to a boil take them from the fire, stir in the eggs and sugar and pour into a mold, which if desired, may be previously lined with sponge cake.

MRS. ELLEN J. McKINNEY.

SPANISH CREAM.

Soak one-half box Coxe's gelatine in one-half pint of cold milk for an hour. Have boiling over water, one quart of milk, to which add the yolks of three large, or four small eggs well beaten, two tablespoons of sugar and the gelatine; cook until it thickens, remove from the fire and pour in the well-beaten whites of the eggs; flavor and turn into molds. Serve with sugar and cream.

MRS. H. M. ALLEN.

SPANISH CREAM.

One box of gelatine soaked in a large cup of milk, one quart of milk boiled and poured into it; beat the yolks of eight eggs, add the gelatine with one and one-half cups of granulated sugar; let it thicken as for custard in a double boiler; add the well beaten whites, stir well, flavor with vanilla and pour into molds to cool.

MISS STELLA PARSONS.

STRAWBERRY BAVARIAN CREAM.

Mash one quart ripe berries, soak one-half box gelatine in

cold water to cover. When soft pour over a small cup boiling water and stir until dissolved, adding juice of a lemon and two cups sugar. Put bowl in ice water, add fruit as it begins to thicken, beating with egg beater. Fold in one pint whipped cream and beat until stiff. If half cream and white of three eggs are used, it is just as good. Put in mould and set on ice until ready to serve.

MRS. THOMAS ZIEGENFELDER.

STRAWBERRY VELVET.

One cup strawberries, one cup sugar and the whites of two eggs beaten to stiff froth. Beat well together and set on ice.

MISS FLORENCE MARTIN.

TAPIOCA CREAM.

Soak two tablespoons of tapioca in a cup of milk or water over night. In the morning boil a quart of milk, beat the yolks of three eggs and mix in the tapioca, sweeten and flavor to taste; pour into the milk and cook as custard; when done, pour in cups; beat the whites of the eggs to a froth with two tablespoons of sugar and pour over the tops.

MRS. J. C. MANN.

TAPIOCA CUSTARD.

Soak three tablespoons of tapioca over night in enough water to cover. In the morning add one quart and milk let it slowly come to a boil; add a pinch of salt and butter the size of an egg; beat together the yolks of three eggs, one cup of sugar, and stir this mixture into the milk and let it cook but do not boil. Beat the whites of the eggs with a little sugar and put on top. Serve cold.

MRS. HANNAH M. GAHAGAN.

TAPIOCA ICE.

One cup of tapioca with a pinch of salt, soaked over night. In the morning put it on the stove and when boiling hot add one cup of sugar and boil till clear, then add the juice of one lemon; chop one pineapple, pour the tapioca over it, stir together and put into molds; when cold, serve with sugar and cream.

MRS. M. S. McCURDY.

FROZEN DAINTIES

"Although cold by nature,
I'm favored by all,
And there's scarcely a dinner,
A luncheon or ball,
At which I'm not present.
I'm happy to say
There's no house in town
Where I've not the entree."

BISQUE GLACE.

Three quarts of cream, whipped, two cups of sugar, pulverized, beaten whites of two eggs, three dozen stale macaroons, rolled fine, grated rind and juice of six oranges. Freeze.

MRS. DARIUS DEWEESE.

COFFEE GLACE.

One quart of strong coffee, seven eggs, one and one-half cups granulated sugar, vanilla flavoring. Beat sugar and eggs together, add coffee, put on stove and boil until it thickens; when cool, add one pint of cream and freeze. Serve in glasses with whipped cream.

MRS. N. C. PERRY.

MERINGUE GLACE.

Let one cup of milk come to a boil and stir in one tablespoon of gelatine, which has been soaked an hour in four tablespoons of cold water; strain into one quart of rich cream, add one large cup of granulated sugar and one tablespoon of vanilla. Freeze. When frozen pack away with plenty of salt and let stand until perfectly solid. When ready to serve beat the whites of six eggs to a stiff froth and gradually beat in six tablespoons of pulverized sugar; turn the cream out into a cold earthen dish and cover every part with the meringue; brown in a very hot oven and serve immediately. If the dish is flat, put a board under it as it keeps the heat from the bottom of the dish. MISS CLARA S.

APRICOT ICE CREAM.

Two quarts of cream, one quart of new milk, three eggs, one can apricots. Break the yolks into the milk, add one large tablespoon of corn starch and cook in a double boiler until thick like custard. Strain the apricots through a fine sieve, then mix with the custard and sweeten very sweet and let it get cold. Whip the cream and mix into the custard and when ready to freeze add the whites of eggs beaten very light.

MRS. WILLIAM SCHAIBLE.

CARAMEL ICE CREAM.

Burn one and one-half cups of sugar, set on back of stove and watch carefully; make a custard of one quart of milk, yolks of two eggs, one heaping tablespoon of flour; boil in double boiler; when at boiling point, pour in burnt sugar and let boil five minutes, then set away two hours to cool; when cool, add two quarts of rich cream and freeze.

MRS. L. S.

CHOCOLATE ICE CREAM.

One quart of cream, one pint of milk, two cups of sugar, two eggs beaten light, five tablespoons of grated chocolate rubbed smooth in a little milk; heat milk to near boiling point, pour in slowly beaten eggs and sugar, then chocolate; cook until it thickens stirring constantly; cool, beat in cream and freeze.

MRS. J. F. VAN DEVEER.

COFFEE ICE CREAM.

One quart of thick cream, one-half cup of cold coffee, one and one-fourth cups of granulated sugar; whip the cream stiff, then gradually add the coffee and sugar, place in mold, pack in ice and salt until frozen.

MRS. CHARLES PETERS.

PEACH ICE CREAM.

Two quarts good rich cream, three teacups powdered sugar mixed well until sugar is thoroughly dissolved, enough ripe peaches when mashed, to equal a quart, sweetened with one cup of powdered sugar. This quantity will fill one gallon freezer and serve twenty people.

MRS. HARRIET E. GREEN.

PEACH ICE CREAM.

One quart of milk, one pint of sugar, yolks of three eggs, one tablespoon of flour. Make a custard of these ingredients and when cool add a quart of rich cream and the beaten white of three eggs. When partly frozen add a quart of ripe peaches sweetened and run through a colander. Freeze and pack.

MRS. WARREN COLEMAN.

MAPLE ICE CREAM.

One pint milk, yolks of two eggs, three large tablespoons of flour, one pint maple syrup, one quart of thick cream. Make a custard of milk, eggs, flour and syrup, and when cold add the cream and when partly frozen, the beaten whites of eggs.

MRS. WILL SCHAIKLE.

PEACH ICE CREAM WITH ALMONDS.

Peel, seed and crush in a bowl a dozen ripe peaches, add two cups of granulated sugar, heat three pints of cream and one of fresh milk; when cool put in freezer with peaches and freeze; when it begins to thicken add one cup of chopped almonds and whites of two eggs; stir until done, take out dasher and repack, using plenty of salt. Should be ready to slice in two or three hours.

MRS. A. F. B.

PINEAPPLE ICE CREAM.

Two quarts of thick cream, one pound pulverized sugar; mix together, beat well and let stand twenty minutes; beat again and pour in freezer; when partly frozen, add the whites of four eggs beaten to a froth and sweetened, and one can of shredded pineapple; turn the freezer rapidly until frozen.

MRS. GEORGE CHRISTIAN.

PINEAPPLE ICE CREAM.

One quart of cream, three pints of new milk, two pints of pulverized sugar, juice of three lemons, one can of shredded pineapple; whip the cream, add the sugar and milk and pineapple and last the juice of the lemons.

MRS. H. F. DOUGLAS.

STRAWBERRY ICE CREAM.

One pint milk, yolks of two eggs, three tablesspoons flour,

one pint sugar, one quart berries mashed and sweetened, one quart cream. Cook the milk, eggs, flour and sugar in a double boiler and when cold add the cream and squeeze the berries through a jelly bag and add the juice to custard. Freeze.

MRS. WILL SCHAIBLE.

VANILLA ICE CREAM.

Make a custard with one pint of new milk, yolks of two eggs and sugar sufficient to make very sweet; cook until smooth; when cold, add beaten whites of two eggs and one quart of cream, whipped; stir all together and flavor with vanilla. This can be used for any kind of fruit or nut cream. When fruit is used it usually requires more sugar.

MRS. ALONZO HARTLEY.

VANILLA ICE CREAM, with Nuts, Raisins and Cocomut.

Two quarts of cream, one quart of new milk, one pound of almonds, one pound of raisins, one quart of sugar, one cup of grated cocomut. Mix cream and milk and sweeten. Chop nuts and raisins as fine as possible and add them and cocomut to the cream and when partly frozen add whites of two eggs beaten very light.

MRS. W. S.

CHOCOLATE DOPE.

One pint of milk, one cup of grated chocolate, one cup of sugar, one teaspoon of vanilla, one tablespoon of flour or cornstarch. Mix the sugar, chocolate and flour or cornstarch and place in a double boiler. Add the milk and heat until it thickens like a good syrup. Add vanilla. When cold pour a spoonful over each dish of ice cream and serve.

MRS. H. L. JOHNSTON.

FRUIT ICE.

Three oranges, three lemons, three bananas, six apricots, three cups of sugar; boil the sugar in three cups of water fifteen minutes. Rub the fruit through a sieve and pour the hot syrup through on the fruit. Let cool and freeze.

MISS ALLEN.

GRAPE ICE.

Take three pounds of grapes, one and one-half pounds of pulverized sugar and one quart of water; boil this and let stand

over night, then add one pound of sugar and juice of two lemons. Strain and freeze.

MRS. J. C. WINANS.

GREEN GAGE ICE.

Two quarts of water, three pints of granulated sugar, boil five minutes, add two cans equal to one quart of Green Gage plums strained through a colander and then a sieve, and add the juice of six oranges and six lemons; put one quart of water over seeds, rinds and pulps, let stand twenty minutes; stir and strain and add liquid to the above, color green and freeze; this will make about five quarts.

MRS. R. A. DITTMAR, Nebraska City, Neb.

LEMON ICE.

Six lemons, one quart sugar, one and one-half quarts of water, whites of two eggs well beaten. Strain lemon juice. Freeze.

MRS. CHARLES ROSS.

ORANGE ICE.

Boil one quart of water, two and one-half cups of sugar. Add juice of six oranges and one lemon. Strain and when cold freeze.

MRS. G. S. L.

PEACH ICE.

One quart of peaches, mashed and strained. One quart of water, one pint of sugar. Freeze.

MRS. DICKEY.

PINEAPPLE ICE.

One can grated pineapple, one pound of sugar, one-half gallon water. Make a boiling syrup of sugar and water, pour over pineapple, let stand two hours and add juice of two lemons. When partly frozen add whites of two eggs.

MRS. W. C.

STRAWBERRY ICE.

Take two quarts of nice ripe strawberries, mash them and make them sweeter than for the table. Let them stand until the juice is drawn out. Add one quart of water, strain and freeze.

FROZEN PUDDING.

Make a custard of one quart of milk, yolks of three eggs.

one tablespoon of flour, one and one-half cups of sugar; boil in a double boiler; when cold add two quarts of cream, two and one-half cups of sugar, and freeze; when half frozen, add one-half pound seeded raisins, one pound blanched almonds, one dozen rolled macaroons chopped together; finish freezing, pack away with plenty of salt.

MRS. LIDA SLOCUM.

NESSELRODE PUDDING.

One pint of blanched almonds, one pint of chestnuts, one-half pound of candied fruit, one pint of cream, one pint can of shredded pineapple, the yolks of ten eggs, one pint of water, one pint of sugar; boil the chestnuts half an hour, rub off the black skins, chop almonds, chestnuts and candied fruit fine; boil the water, sugar and pineapple juice twenty minutes; beat the yolks of the eggs and stir slowly into syrup and beat with egg beater until it thickens; beat until cool, then add cream, pineapple, nuts and candy and one tablespoon of vanilla. Freeze.

HOKEY POKEY.

One can condensed milk, one tablespoon of vanilla, two tablespoons of cornstarch, two quarts of milk. Heat the milk and add the cornstarch, moistened in a little cold milk. Cook two minutes, add the condensed milk and stand away to cool. Add the vanilla and freeze. If you wish to cut the Hokey Pokey in small bricks to wrap in tissue paper add one heaping tablespoon of gelatine to each quart of mixture you intend to freeze.

MAPLE PARAFAIT.

Beat the yolks of six eggs until light, add three-fourths of a cup of maple syrup, place the mixture on stove and stir constantly until the eggs have thickened enough to make a thick coating on the spoon. Turn it into a bowl and beat until cold when it should be light. Add half ounce of gelatine dissolved in three tablespoons of water and melted over hot water. Beat five minutes. Whip one pint of thick cream to a stiff froth and mix lightly with the egg mixture. Turn into a mold holding three pints and pack in ice and salt for three hours.

APRICOT SHERBET.

Boil together one pint of sugar and one quart of water twenty minutes; press through a coarse sieve one can of apricots and add juice of two small lemons; when partly frozen add one pint of whipped cream.

LEMON SHERBET.

• One quart of milk, one pint of granulated sugar, juice of three lemons. Freeze. MRS. J. W. DAVIS.

LEMON SHERBET.

Three pints of cream, juice of six lemons, one quart of granulated sugar, whites of two eggs; strain juice through cheese cloth, add sugar; when dissolved add cream and beaten whites of two eggs. Freeze. MRS. G. B. HATFIELD.

CHERRY MOUSSE.

Dissolve one ounce of gelatine in one cup of cold water and let it stand one hour. Then add two cups of boiling water, three-fourths of pound sugar, juice of one lemon, a few drops of almond extract. Color with red fruit coloring and strain. Stand on ice until cool, then whip until thick and opaque. Mold and chill. Serve with whipped cream.

PINEAPPLE MOUSSE.

Dissolve one ounce of gelatine in three-fourths cup of cold water. After one hour add one cup of boiling water, three-fourths pound of sugar, juice of one lemon, one can shredded pineapple. Stir until it begins to thicken, then add one cup of whipped cream. Put in mould and bury in ice and salt for two hours.

CAFE FRAPPE.

Two quarts of cream, one cup of powdered sugar, pinch salt, teaspoonful of lemon juice, one mill of coffee; cover coffee with two cups of water, let it steep until it makes one cup of strong coffee, whip cream, add coffee and freeze a little. Serve in punch glasses. MRS. W. W. HEGLER.

FROZEN ORANGE SOUFFLE.

One quart of thick rich cream, yolks of six eggs, one pound of granulated sugar, one pint of orange juice, one-half box of gelatine; pour cold water over gelatine to dissolve; in half an hour add one cup of boiling water; beat the yolks of eggs very light, add the sugar and orange juice; strain the gelatine and add to the mixture; pour in freezer and turn rapidly until it begins to get thick. Have the cream whipped and stir into the partly frozen mixture and let stand two hours before serving.

MRS. W. F. GAGE.

THREE OF A KIND.

Three each of oranges, lemons, and bananas cut up fine, three cups of white sugar, whites of three eggs, one quart of whipped cream. Freeze.

MRS. G. M. CLYDE.



Candies and Sweetmeats

"My mission in life is a sweet one, I claim,
For the children's eyes brighten at hearing my name."

BUTTER SCOTCH.

One cup of Orleans molasses, one cup of sugar, one-half cup of butter; boil until it snaps in water. MISS. HARRIET ROSS.

BUTTER SCOTCH.

One and one-half cups of brown sugar, three-eighths of a cup of water, butter size of a walnut, a pinch of soda, flavor with vanilla. Cook till it begins to harden when dripping from a spoon. Pour out in a buttered pan. As it cools mark it off in squares with a knife. When cold, turn the pan bottom side up. Knock on it and the candy will come out very easily.

MISS MARGARET B. ZIEGENFELDER.

CREAM CANDY.

One pound of granulated sugar, one-half cup of water, one-half teaspoon cream tartar, two teaspoons of vanilla, two teaspoons of vinegar, butter size of an egg. Boil until it crisps in water. When nearly cold pull until white.

MRS. C. WILL LEFEVRE.

CREAM CANDY.

Four large cups of granulated sugar, one pint of water, four tablespoons of cream, four tablespoons of vinegar, butter size of an egg; boil until it ropes, set aside in buttered tins until cold enough to pull.

MRS. MAUDE CONKLIN WEST.

FONDANT FOR FRENCH CREAMS.

Take two cups of granulated sugar and one-half cup of water; set on the stove and boil without stirring until it looks thick, and can be gathered into a soft ball when tried in cold water.

Set it off to cool; when nearly cold stir with a spoon until it creams and grows stiff, then take the hand and knead it like dough until it is the right consistency. From this fondant all kinds of French creams are made; walnut, date, chocolate, almond, cocoanut, peppermint, etc. A very dainty variegated cream is made by making three pans at once and coloring one pink, one chocolate, and putting chopped nuts in the third. Make each in a long, narrow layer about half an inch thick, place one on top of another making one loaf, and slice down.

POINTS TO BE REMEMBERED IN MAKING FRENCH FONDANT.

If not boiled enough to cream, set it back and cook a little longer. When cool enough to beat, if it looks rough and turns to sugar it has been boiled too much or been stirred. If it does not look like lard but is sandy after it is beaten, it did not cool enough before stirring. If it does not work like dough or sticks to the hands it has not boiled quite long enough. Success will reward patience and practice.

MRS. B.

Peppermint creams are made by flavoring with oil of peppermint and after it has been kneaded enough to make it cream set back on the stove, melt, and drop on buttered paper.

MRS. B.

MAPLE CREAMS.

Take three cups of maple molasses, two of granulated sugar and a pinch or cream of tartar. Stir these together, and place over the fire. Let this boil about five minutes, then begin testing it by dropping a little from a spoon into cold water. When a soft ball can be formed, the syrup is done. Take from the fire and let it cool. Stir with spoon until it begins to thicken. Then knead until it is soft and smooth. It can then be formed into small balls, or cut into slices.

MRS. R. W. CROFOOT.

PEPPERMINT CREAMS.

Three cups of sugar, one and one-half cups of cold water, one-half teaspoon of cream tartar; boil without stirring until candy threads from a spoon; remove from fire and add one tablespoon of extract of peppermint; beat until cool, roll out on a

board using cornstarch to prevent sticking, make into small wafers.

MRS. WARREN COLEMAN.

TUTTI-FRUTTI CREAM CANDY.

Three cups of white sugar, one-half cup of water, one tablespoon of vinegar. Boil ten minutes, then add one cup of grated fresh or dessicated cocoanut. Boil about five minutes longer, remove from fire and stir in one pound of fresh chopped figs and nut meats half and half. Drop by spoonfuls on buttered paper or in fancy moulds, or pour in shallow pans or cut in squares while cooling. Raisins may be mixed with the figs.

WALNUT CREAM CANDY.

One cup of granulated sugar, a pinch of cream tartar, enough water to moisten sugar; boil until it begins to thicken, then remove from fire and stir constantly until cold. Have ready a half cup of walnut kernels chopped, and before the candy is too thick stir the walnut into it. Mold into shapes or into a loaf and slice.

MRS. DARIUS DEWEESE.

HICKORYNUT CANDY.

Two cups of coffee A sugar, one half cup of Orleans molasses, a big tablespoon of butter; boil until it cracks in water; have ready a cup of hickorynuts chopped; just before removing from fire put into candy; pour on buttered tins.

MOLASSES CANDY.

Two cups of Orleans molasses, one cup of sugar, piece of butter size of a walnut; boil until it hardens in cold water; just before removing from fire put in a pinch of soda and stir very gently; pour in buttered tins; when cool pull until light.

BURNT PEANUT CANDY.

Two cups of granulated sugar stirred constantly in a skillet until all dissolved into molasses; pour over peanuts.

MRS. CHARLES ROSS.

PEANUT CANDY.

One and one-fourth pound of brown sugar, one-half cup of milk, two sacks of peanuts measured before hulling.

MRS. WOLF.

CHOCOLATE CARAMELS.

Two cups of granulated sugar, one-half cup of water, one tablespoon of vinegar, one tablespoon of vanilla, four tablespoons of grated chocolate, a piece of butter size of an egg; cook until it cracks in water, then add some chopped hickorynuts or walnuts; pour on buttered tins and when almost cold cut in squares.

MRS. G. S. L.

MARSHMALLOWS.

Soak one box of gelatine in just enough cold water to moisten it well. Make a syrup of two pounds of granulated sugar. Add a pinch of cream tartar and cook until it makes a soft ball when tried in cold water. Then add the gelatine and stir until dissolved. Have ready the whites of four eggs beaten very stiff and pour the hot syrup into them beating constantly. Stir often until cool and pour the mass into pans dusted with confectioner's sugar or into a nest of the sugar spread out on a board. When cold, cut into squares.

MRS. J. W. DOWLER.

MAPLE CARAMELS.

Take one and one-half cups of thick maple syrup and one cup of light brown sugar, one and one-half tablespoons of glucose and one-fourth cup of boiling water, stir all together and boil until it will harden in water, then put in a half cup of cream and a tablespoon of butter and let boil again, stirring all the time; when it will snap when dropped in cold water remove from fire and pour in buttered tins. When cold cut in squares.

C. G.

CHOCOLATE FUDGE.

One-fourth cake of grated Baker's chocolate, one cup of sweet cream, butter size of a walnut, one cup of granulated sugar. Put on the stove and stir constantly; cook until it will form into a little ball when dropped in cold water; butter a pan and cover bottom with a layer of nuts, and pour hot candy over them, when cool cut in squares.

MRS. SARAH M. CLYDE.

VASSAR FUDGE.

Four cups of brown sugar, one-half cake chocolate, one-half cup of milk, one-fourth cup of butter; boil (and stir to keep from

burning) until it will harden when dropped in cold water; when done put in one box of shredded cocoanut and pour on buttered tins; when cool cut in squares. MISS ELEANOR WORMAN.

FUDGE.

Four cups of granulated sugar, one cup powdered sugar, two tablespoons brown sugar, pinch of salt, two cups milk, lump of butter, one-half cup of cocoa. When it boils thick, remove from fire and put a little in saucer and stir. If not done boil longer. When done set in pan of water till cool. Do not stir while cooking. Beat till very thick.

MISS ANNE ROSS.

TURKISH DELIGHT.

Two pounds granulated sugar, one pound glucose (this can be obtained at any Candy Kitchen at 5c per pound), one-half cup water, pinch cream of tartar; boil till forms a soft ball. Let stand several minutes, then add the beaten whites of two eggs and one-half tablespoon of vanilla. Beat until cool, then add one cup nuts (walnuts and English walnuts mixed), and beat till the contents wax, then pour in pans and cut in squares. Altogether, this requires about forty-five minutes beating. The longer this stands the better. A delicious Christmas candy.

MISS ELSIE OBLINGER.

PEANUT CANDY.

Two pounds light brown sugar, cream enough to moisten well; butter the size of large walnut, 5c sack peanuts and flavoring. Roll or grind very fine. Do not add peanuts, butter and flavoring until taken from stove. Boil until it barely sounds or cracks against kettle. Stir constantly and when taken from stove stir until it grains.

MRS. H. E. CLEMM.

DIVINITY CANDY.

Three cups granulated sugar, one cup of milk, one tablespoon of corn syrup, (spoonful wrapped around) butter size of hickory nut. Cook till it hairs; beat till it thickens, then stir in 10c worth of nuts cut fine.

MRS. GAHAGAN.

SEA FOAM.

Three cups brown sugar, one and one-half cups water; boil till real hard, then pour over whites of two eggs beaten stiff; beat till ready to drop off spoon. Chopped nuts can be stirred in.

MISS MARGARET ZINGENFELDER.

CANDIED CHERRIES.

The fruit must be sound and ripe but not a degree beyond; wipe the fruit dry and cover it with a boiling syrup. The syrup should be made in proportion of a pound of sugar to a cup of water, bring to a boil, skim and pour over fruit, put over the fire, let the syrup come to a boil again, take from fire and let stand over night; in the morning drain the fruit and bring the syrup to a boil again; pour over fruit and let stand another twelve hours; again drain the fruit from syrup, boil again, add the fruit and bring to boiling point again and drain carefully, dry the fruit; boil the syrup to candy, pour over the cherries thoroughly covering them; spread out on platters, cool and dry in a cool oven or in the sun.

H. L. J.

CANDIED TOMATOES.

Take yellow egg tomatoes, scald and peel; take equal parts of whole tomatoes and sugar, boil until tomatoes are clear; take out one tomato at a time, roll in granulated sugar and place on a platter, let drain and roll in granulated sugar again and continue to do so until all the juice is gone; place in the sun or warm oven to dry.

MRS. J. G. SENOUR.

STUFFED DATES.

If the dates are not very fresh, cover with boiling water; remove the pits, fill with almonds or peanuts, squeeze together and roll in powdered sugar. Delicious eaten with whipped cream.

MRS. GEORGE H. PEARSON.

GLACE NUTS.

Cook two pounds of sugar, one-third teaspoon of cream tartar and one-third quart of water until hard enough to crack. Pour into deep pan and keep from getting cold; put into the syrup one

piece at a time any kind of nuts desired; remove them with a fork and place on buttered tins. Dates and figs may be used the same way.

L. H. J.

POP CORN.

Pop corn and separate hard grains, put a layer of corn then a layer of hickorynut kernels, a little salt and so on until the dish is filled; take three cups of granulated sugar, a little vinegar and cold water enough to dissolve sugar, let boil until it becomes waxy, then pour over corn and stir lightly.

MRS. S. J. MILLER.

POP CORN BALLS.

One pint of sugar, a little water, two tablespoons of vinegar; boil to a taffy, pour over a good-sized pan of pop corn and make into balls.

MRS. C. W. TAMPLIN.

POP CORN CAKE AND FRITTERS.

Well popped corn with all hard grains removed, one pint of Orleans molasses, one cup of white sugar, butter size of a walnut boil to a taffy, then put in level teaspoon of soda and pour over corn which has been put in a greased pan; stir until taffy and corn are well mixed; put on bread board and roll out with rolling pin, pressing hard, when stiff cut into cakes.

MISS CORINNA BROOMHALL.

POP CORN FRITTERS.

To five or six quarts of popped corn add a cupful of walnut meats chopped. Make a syrup of one cup of sugar, one of sorghum molasses, and butter the size of a walnut. Cook until syrup balls when tried in cold water and pour over the corn and nuts. Stir well and press down tight in a buttered dripping pan. When cold cut into shape desired.

MRS. WILLIAM J. MILLER.

Pop corn fritters are delicious made with maple syrup cooked and poured on buttered corn

INVALID'S TRAY

"Now good digestion wait on appetite, and health on both."—MACBETH.

BEEF TEA.

Procure a round steak of beef and cut it into small pieces. Cover with cold water and set in a cool place for several hours or over night. Heat over a slow fire so gradually that it will be a half hour in reaching the boiling point. Boil three minutes and pour the liquid from the worthless bits of meat. This tea may be set on ice and heated a little at a time as wanted. Season to taste with salt and pepper. This is the best way to extract all the nourishment from the meat and is a very desirable food.

PHYSICIAN'S RECEIPT.

BEEF ESSENCE.

Cut lean steak into small pieces, place in glass fruit jar, cover tightly and set in a pot of cold water; boil three or four hours, until the meat looks white and the juice is all extracted; season with a very little salt.

CRUST COFFEE.

Brown crusts of wheat bread or graham biscuits in the oven, until thoroughly toasted but not burned, break into pieces and pour boiling water over them, steep and serve with cream and sugar; good for dyspeptics.

DANDELION WINE.

Three quarts of blossoms, three pounds of sugar, two oranges and two lemons, (rinds removed), one pint of alcohol; scald the blossoms, let stand three hours, strain and add sugar, oranges and lemons, let come to a boil, pour into a vessel, when luke warm, add one cup of yeast, let work over night, strain and let ferment

three weeks; then add one pint of sugar, one of alcohol, then bottle for use.

EGG NOG.

Beat to a froth, one fresh egg in a wine glass of water, continue beating while adding four ounces of fresh milk, one teaspoon brandy and sugar to taste.

EGG AND MILK JUNKET.

Beat one fresh egg to a froth, sweeten to taste; add one-half pint of warm milk and one teaspoon of pepsin, stir gently until well mixed, then pour in custard cups.

FLAXSEED LEMONADE.

Four tablespoons flaxseed (whole), one quart of boiling water and juice of two lemons; pour water over flaxseed, sweeten to taste; steep three hours in a covered vessel; if too thick, put in cold water with the lemon juice and sugar. It is splendid for colds.

FLOUR FOR SUMMER COMPLAINT.

Take a handful of flour, tie tightly in a cloth, put in boiling water and boil four or five hours; take out, remove the cloth, and you will have a hard, firm ball of flour; when wanted, put some new milk to boil and grate enough from the ball into the milk to thicken it; season with a little salt and cinnamon. Good for infants.

FOR INSECT STINGS.

Cut the end of a ripe tomato, fill tomato with salt and apply at once to the sting. Pain and swelling will be relieved.

GRAPE JUICE.

Cover the grapes with hot water and boil five minutes. Drain through a colander and strain. Bottle the hot juice and seal by dipping the cork and neck of the bottle in hot sealing wax. Sweeten when used. This juice may be diluted with water and a little lemon juice improves the flavor.

GAME BROTH.

Take any kind of wild bird, cover with a quart of cold water

and allow to boil; then strain the broth and season with a very little salt.

GRUEL.

Take one rounded teaspoon of flour, one of corn meal, rub smooth in a little water; take a cup of boiling water, stir in the flour and meal, let it simmer gently for twenty minutes, stir occasionally, salt to taste. A cup of milk can be added if it does not disagree with the invalid.

KOUMISS.

Koumiss is a fermenting, yet not completely fermented milk, and is excellent for invalids. Two quarts of fresh, warm milk, three tablespoons of granulated sugar dissolved in hot water to make a thin syrup, one-half cake Fleischman's compressed yeast dissolved in luke warm water; mix yeast and syrup together then mix thoroughly with the milk and bottle as quickly as possible; set in a cool place, it will be ready for use in twenty-four hours.

LEMON WHEY.

Squeeze the juice of a lemon in a bowl, pour in a half pint of boiling water, add a very small piece of butter and a pinch of cayenne pepper, sweeten to taste and drink hot. Good for a bad cold.

MULLED BUTTERMILK.

Boil one quart of buttermilk, add a well beaten egg; make a thickening of one teaspoon flour made smooth with cold buttermilk, stir into the boiling milk and sweeten to taste.

PANADA.

Toast small pieces of bread quite brown, pour over it boiling water, add a small lump of butter, two tablespoons of any kind of stimulant; sweeten to taste and flavor with nutmeg or vanilla.

RICE CAUDLE.

Soak rice for one hour in cold water then drain, take two tablespoons rice to one pint of new milk, simmer until it will pulp through a sieve; put the pulp and milk in a sauce pan with

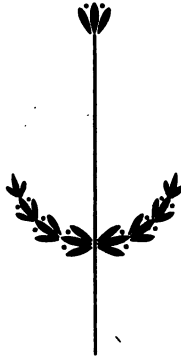
one clove, a bit of stick cinnamon, add loaf sugar to taste; simmer ten minutes; if too thick add milk. Serve on toast.

RENNET.

One pint of fresh warm milk, two tablespoons of liquid rennet stirred into the milk until it thickens. Serve with sugar and grated nutmeg.

VINEGAR STEW FOR HOARSENESS.

One-half cup strong vinegar, small lump of butter and sugar to taste, boil together a few minutes, then add a pinch of cayenne pepper. A stick of hoarhound candy can be boiled with it or fresh hoarhound can be steeped and added.



BEVERAGES

"I like a teacup, a little china teacup,
Filled to the brim, with good strong tea,
I like another one, just like the t'other one,
To give a friend, who is fond of me."

ALTRURIAN PUNCH.

One dozen lemons, one-half dozen oranges, one grated or chopped pineapple, two quarts of strawberries, one quart mashed, the other quart left whole to float; sweeten with granulated sugar and add water and ice to suit the taste. When strawberries are not in season, use candied cherries. "S. L. E. M. K."

BLACKBERRY CORDIAL.

One quart of blackberry juice, one and one-half pounds of white granulated sugar; tie in a muslin bag, one-half ounce grated nutmeg, one-half ounce powdered cinnamon, one-half ounce mace and one teaspoon cloves; boil all together for fifteen minutes, strain and seal.

MRS. A. F. BROOMHALL.

BLACKBERRY SHRUB.

One quart of blackberry juice, one pound of sugar, one-half pint cider vinegar; boil together, bottle and seal. It is improved by serving with ice and slices of lemon.

MRS. C. L. VANCLEVE.

BOSTON CREAM NECTAR.

Five quarts of water boiled with four pounds of granulated sugar, when cool add four ounces of tartaric acid and two tablespoons of essence of lemon; when perfectly cool stir in the beaten whites of six eggs and bottle for use. Three tablespoons of this are sufficient for a glass of water; add a pinch of bicarbonate of soda to each glass to make it foam, placing soda in glass first. Drink at once.

MRS. MAYME SCOBAY.

CHERRY PHOSPHATE.

One-half ounce of Wild Cherry Bark, macerated in four ounces of water for twenty-four hours, strain and mix with one gallon of canned cherry juice, solution of citric acid or two ounces of Acid Phosphate, add sugar to taste and dilute with water.

MRS. C. N. TOBEY.

CHOCOLATE.

Break into small pieces enough chocolate to make one-half cup, fill cup with boiling water, stir until dissolved; put one pint of milk and one pint of water in a kettle, when hot stir in two tablespoons of sugar and the chocolate, let boil until thickened, strain and serve with whipped cream, sweetened and flavored with vanilla.

MRS. WARREN COLEMAN.

COFFEE.

Use one pint of ground coffee to one gallon of cold water, also one egg, mix the coffee and egg thoroughly with cold water, add to the rest; allow it to come to a boil, then set aside to settle. This quantity will serve twenty-four persons.

MRS. GEORGE H. PEARSON.

COFFEE.

Allow a tablespoon of ground coffee to each person and one for the pot. Add to the coffee a little white of egg and cold water enough to moisten. Use a cup of boiling water to each tablespoon of coffee. Add half the water and let it come to a boil and boil one minute. Add the remainder of the water and set the pot back on the stove, where it will steep a few minutes.

FRENCH OR DRIP COFFEE.

For each person allow a large tablespoon of finely ground coffee, and to every tablespoon allow a cup of boiling water; have a small iron ring made to fit the top of the coffee pot inside (if you have not a regular French pot); fit the bag in the pot, pour some boiling water in it, and when the pot is well warmed put the ground coffee in the bag, pour over as much boiling water as is required, close the lid and when all the water has filtered through, remove

the bag and serve coffee. The water should be poured on the coffee gradually; the bag should be well made, that none of the grounds escape. Patented coffee pots on this principle can be obtained.

MRS. CARRIE SPAHR, Springfield, Ohio.

CURRENT PUNCH.

Beat one-half cup of current jelly to a froth, then add slowly one pint of boiling water, one cup of sugar and the juice of one lemon, then one quart of cold water. Just before serving add shaved ice.

MRS. W. F. GAGE.

LEMONADE.

Fill the juice of a lemon with sugar and add a pint of water. A little grape juice added improves the taste and appearance.

PINEAPPLE LEMONADE.

Make a syrup of one pound of sugar and one and one-half cups of water; prepare a pineapple by paring and grating; add to it the juice of three lemons and the hot syrup, when cool, use two cups of water to one cup of fruit juice.

MRS. J. H. CARR.

RASPBERRY VINEGAR.

Take red or black raspberries or equal quantities of each, put them in a stone jar and cover with vinegar; after standing in a cool place for twenty-four hours, strain, adding one pint of granulated sugar to each pint of juice, then allow it to come to a boil and seal. In serving use two tablespoons in a glass of water with cracked ice.

MRS. H. L. JOHNSTON.

STRAWBERRY CORDIAL.

Take ripe strawberries, crush them in a cloth and press the juice from them; to each pint of juice, add half pint each of sugar and water; boil gently for one hour, cool, bottle and seal. To serve dilute with ice water.

R. L. P.

STRAWBERRY TRAPPI.

One pint of preserved or fresh strawberry juice, one-half cup of orange juice, one-fourth cup of lemon juice, juice from one

can of pineapple; sweeten to taste and let stand for two hours, then mix with one quart of ice water and serve.

MRS. GEORGE S. LONG.

CAFE AU LAIT.

Serve strong coffee with chopped ice; sweeten and serve with whipped cream.

MRS. B.

GRAPE JUICE.

Twenty pints of grapes, three quarts of water, boil twenty minutes; strain. To this juice, add three pints sugar; heat to boiling point; seal while hot.

MRS. J. W. OBLINGER.

TEA.

Scald an earthen or china teapot and put for each person, a teaspoon of best green tea and cover with boiling water; put on the lid and let stand two or three minutes when the pot may be filled with boiling water.

E. C. C.

TEA.

Take a large tablespoon of Ceylon tea to a half pint of cold water and let it heat very slowly. When it boils strain immediately. When serving dilute with hot water to desired strength.

ICED TEA.

Take one tablespoon of tea to a quart of cold water, fix early in the morning, put in refrigerator and leave till ready for use, then strain and serve with cracked ice and slice of lemon.

MRS. DARIUS DEWEESE.

ICED TEA.

Pour a quart of boiling water on a tablespoon of green tea. Let it simmer a few minutes. Strain and set away to cool. Serve with cracked ice and sugar.

MRS. M. K. GANTZ.

LEFT OVERS

'A penny saved is two pence cleared.'—Benj. Franklin.

STALE BREAD.

Broken or stale pieces of bread may be placed in the oven and browned, then rolled, or grated fine, set away in a glass can, for use in preparing chops, croquettes, etc.

MRS. S. O. ROYAL.

FRENCH TOAST.

Beat two eggs, add one cup of cream, a spoon of sugar and a pinch of salt, take stale slices of bread, dip in the egg and milk, fry a rich brown in butter and lard. Serve with syrup.

MRS. DELIA A. KERR.

BAKED HASH.

One cup of chopped meat, one cup of chopped cold potatoes, season with pepper and salt, sprinkle bread crumbs on top, add bits of butter and a cup of milk; bake from a half to one hour.

E. B. B.

FRENCH HASH.

Chop very fine any meat left over from soups or roasts, put in a frying pan, season with butter, salt and pepper, put in some water and allow to cook well; just before it is done add a little cream. Have some bread nicely toasted, place in a large dish, put a spoon of hash on each piece and pour the gravy left in frying pan over it.

HASH.

Take one cup of cold corned beef or any other kind of cold meat, chop fine; two cups cold potatoes chopped, season well with pepper and salt and a little chopped onion if desired; add a few spoons of any cold gravy or stock; heat a tablespoon of butter in

a frying pan, put in the hash and fry, stirring and mixing frequently until a light brown.

CALF'S HEAD HASH.

Calf's head hash may be made from the bits left over from mock turtle soup. Put one tablespoon of butter and one of flour in a sauce pan, work carefully and stir in a half pint of cold milk; stir while boiling, season with pepper and salt and add the chopped meat; have ready squares of nicely toasted bread and place a spoonful on each square; garnish with celery tips and serve. Each square may be capped with a poached egg.

MRS. GEORGE H. PEARSON.

HAM.

Any kind of cooked ham left over may be used by cutting into small pieces, fry in a little butter; break into it as many eggs as there are persons and serve on squares of buttered toast.

DEVILED HAM.

Chop fine pieces of boiled ham left after slicing. For the dressing for one pint of chopped meat, beat two eggs light, one teaspoon of ground mustard, a small piece of butter and one-half pint of vinegar, salt and pepper to taste; cook and let cool, mix with the meat and add a few chopped pickles. R. P.

TURKEY STEW.

When all the fine slices have been cut from the carcass of a turkey, take a sharp knife and cut off all the small scraps and pieces; put all the bones into three pints of cold water; salt and pepper and boil two hours; remove the bones, add the scraps of meat and boil a few minutes; make dumplings as for any stew and drop in teaspoonfuls over the top; cover closely and cook ten minutes without removing cover. MRS. WALTER KYLE.

POTATO BALLS.

Take one pint of cold mashed potatoes, beat into it an egg, form with the hands into balls the size of a large marble, roll in bread or cracker crumbs and fry a delicate brown in deep lard,

having the lard smoking hot before dropping in the balls; serve in a deep dish on a napkin.

MRS. L. M. LINDENBERGER.

FISH.

Pieces of any kind of fish left from a meal may be chopped, mixed with an equal quantity of potatoes chopped or mashed, seasoned with pepper and salt, formed into cakes or balls, dipped in egg and cracker crumbs and fried brown.

FISH CHOWDER.

Fry a few pieces of salt pork to a crisp in the bottom of a kettle, add a layer of sliced potatoes, then a layer of fish left over from a meal, seasoning each layer and continuing until all is used. A few crackers may be placed in each layer if desired; add a pint of water, cover closely and stew until potatoes are done; a little cream may be added just before serving with a spoon of flour to thicken. -

STALE CAKE.

A simple dessert may be made from any kind of stale cake in the following way: Cut the cake in long slender slices and lay in the bottom of a deep dish; prepare a boiled custard from a pint of milk, three eggs, leaving out the white of one, half a cup of sugar, and vanilla to flavor. Scald the milk in a custard kettle, beat the eggs, add and stir until it thickens, sweeten and flavor and pour over the cake; beat the extra white stiff, add two spoons of sugar, place on the top and brown lightly. Serve cold.

SCALLOPED EGGS.

One cup mashed potatoes, one cup cold boiled rice, four or five hard boiled eggs, one teaspoon vinegar, four or five teaspoons melted butter, one slice bread crumbed fine; mix the potato and rice, then add the eggs cut fine and the vinegar, salt and pepper to taste and add two tablespoons melted butter; place in a baking dish, spread the bread crumbs evenly over the top, pour on the rest of the butter and two tablespoons cream; heat through and bake the top a delicate brown.

MRS. M. K. GANTZ.

JELLY.

Jelly which is not very firm can be set aside for spreading on jelly cakes. Bits of jelly left over from the table may be whipped with the white of an egg, and a little lemon juice until quite white and stiff; then set away in a cool place and use on pudding as a meringue.

MEAT PIE.

Take piece of beef left from a roast or from boiling and cut in small dice. Line a tin baking dish with a good pastry, fill with the diced meat and a less quantity of diced potatoes; season with pepper, butter and salt, pour over it cold gravy or meat stock, bake a rich brown, and serve hot.

MRS. BERTHA WENTZ.

SCALLOPED POTATOES.

Cut the cold boiled potatoes left from dinner into cubes. Make a white sauce in this way: Melt two rounding tablespoonfuls of butter in a saucepan, then add two rounding tablespoonfuls of flour, one-half teaspoonful of salt and one-half salt spoonful of pepper. Stir until smooth, then add a pint of milk and cook until thickened. These measurements are for one and a half cupfuls of potato. Stir the potato in, then put in the baking dish, cover with buttered crumbs, and brown. This requires very little time.

CUSK A LA CREME.

One pint of pieces of cold baked fish, yolks of two eggs, one pint of milk, one blade of mace, one bay leaf, one sprig of parsley, one small piece of onion, one tablespoon of butter, two table-spoons of flour. Put the milk on to heat, add to it the mace, bay-leaf, parsley and onion, removing them when the milk has boiled for a moment. Rub the butter and flour together and stir into the milk, cook two minutes, add the well-beaten yolks of the eggs and take from the fire, add salt and pepper to taste. Put a layer of this sauce in the bottom of a baking dish, then a layer of the fish, then another layer of the sauce, and so on until all is used, having the last layer sauce. Sprinkle the top lightly with bread crumbs and put in the oven until hot and nicely browned. Serve in the same dish.

MRS. B. W. JONES.

Facts Worth Knowing

"However full, with something more,
We fain the bag would cram."

Jelly bags are best made of flannel.

Apply sliced raw onion for bee sting.

Cake should always be beaten, not stirred.

Corn beef and ham should cool in the liquor.

A pinch of flour in hot lard will stop spattering.

Never put steel knives into hot fat. It softens the steel.

Nothing but silver or wood should be used in mixing salad.

Glassware or silver look brighter if wiped out of hot soapy water.

Sprinkle suet with flour before chopping it, and it will not stick together.

Fish may be scaled better by first dipping them in boiling water for a minute.

A small dish filled with charcoal set in the refrigerator will keep it sweet and fresh.

A tablespoon of soda added to the water will facilitate the cleaning of greasy dishes.

A cloth wrung out of very hot water and applied frequently will remove discoloration caused by a bruise.

Salt will curdle new milk, in preparing gravies, porridges, etc., salt should not be added until the dish is done.

Salt thrown on grease or milk which has been spilled on the stove will stop the unpleasant odor from the burning stuff.

Apply kerosene with a rag when you put your stoves away for the summer. It will prevent them from rusting.

Butter should be melted over hot water, as it oils readily

and the flavor is spoiled when it is placed over the fire.

To remove paint stains on windows, dissolve some soda in very hot water and wash them with it, using a soft flannel.

A tablespoon of per manganate of potash dissolved in a cup of boiling water and put into the cistern will kill any bad odor.

A tablespoon of borax put in the rinse water will whiten clothes surprisingly. Pound the borax so it will dissolve easily.

The best way when hot grease has been spilled on the floor is to dash cold water on it so as to harden it quickly and prevent it soaking into the boards.

To seed raisins, pour boiling water over them and let them stand a few minutes, drain and rub each raisin between thumb and finger till the seeds come out.

The bath-room too often adjoins the living room, but when the tub is left one-third full of water the room will be found fresh and cool even when tightly closed for hours.

To sweeten kitchen sinks, take one-half pound of copperas, and one quart of pulverized charcoal dissolved in two gallons of water. Heat the mixture to boiling point and pour a quart of it down the sink pipe at a time.

All broken pieces of bread, and any crusts or trimmings of toast should be put in the oven and dried (not browned) then rolled and sifted and be put in a covered jar in a dry place to be used for covering anything that is to be dipped in egg and crumbs.

To wash blankets, put two large tablespoons of borax and one pint of soft soap into a tub of cold water. When dissolved put in a pair of blankets and let remain over night. Next day rub and drain them, rinse thoroughly and hang them out to dry. Do not wring them.

CLEANING FLUID.

Aqua ammonia 1 oz; bay rum 1 ounce; salt petre one sixth ounce; rainwater 1 quart.

MRS. C. A. H.

FURNITURE POLISH.

One-half pint of alcohol, one-half ounce resin, a few drops brown an analine; stand over night; add three gills of raw lin-

seed oil, one-half pint turpentine, shake well and put on with cotton cloth.

MRS. SARAH DEWEESE.

MILDEW ON LINEN.

Rub the spots well with soap, then scrape a little chalk over them and put in the sun to bleach. As the linen dries, dampen it a little. Leave it out all day and then wash with soap and water. If the spots are still visible a second application of soap and chalk will be necessary.

MRS. C. A. H.

SOLDIER BOY'S STOVE POLISH.

One pound of black lead, two ounces of black varnish and four tablespoons of ivorine dissolved in hot water. Mix the black lead and varnish thoroughly, then add ivorine dissolved. When used add enough water to make a thick paste. No dust, no odor.

MRS. HANNAH GAHAGAN.



INDEX

	PAGE		PAGE
BEVERAGES			
Altrurian Punch.....	225	Soft Yeast.....	113
Blackberry Cordial.....	225	Dry Yeast.....	114
Blackberry Shrub.....	225	Split Biscuit.....	114
Boston Cream Nectar.....	225	Witch Yeast.....	114
Cherry Phosphate.....	226	Baking Powder Biscuit.....	114
Chocolate.....	226	Light Biscuit.....	114
Coffee.....	226	Tea Biscuit.....	115
French or Drip Coffee.....	226	Sweet Potato Buns.....	115
Currant Punch.....	227	Doughnuts from Bread	
Lemonade.....	227	Sponge.....	115
Pineapple Lemonade.....	227	Cinnamon Rolls.....	115
Raspberry Vinegar.....	227	Excellent Rolls.....	115
Strawberry Cordial.....	227	Light Rolls.....	116
Strawberry Trappi.....	227	Parker House Rolls.....	116
Cafe Au Lait.....	228	Parker House Rolls.....	117
Grape Juice.....	228	Rolls.....	117
Tea.....	228	Rusk.....	117
Iced Tea.....	228	Rusk from Whole Wheat	
		Flour.....	117
BREAD		German Coffee Cake.....	118
Bread.....	108	Loaf Cake.....	118
Bread.....	108	Potato Rusk.....	118
Bread.....	109	Coffee Cake.....	118
Bread.....	109	Hasty Coffee Cake.....	118
Bread with Holiness Yeast.....	109	Potato Rusk.....	119
Bran Bread.....	109	Corn Fritters.....	120
Brown Bread.....	110	Cream Fritters.....	120
Boston Brown Bread.....	110	Peach Fritters.....	120
Steamed Brown Bread.....	110	Pineapple Fritters.....	120
Corn Bread.....	111	Sour Milk Fritters.....	120
Currant Bread.....	112	Breakfast Gems.....	121
Quick Graham Bread.....	112	Corn Meal Gems.....	121
Rye Bread.....	112	Graham Gems.....	121
Whole Wheat Bread.....	112	Breakfast Puffs.....	121
Whole Wheat Bread.....	113	Corn Muffins.....	121
Jug Yeast.....	113	Muffins.....	121
		Whole Wheat Muffins.....	122

INDEX.

	PAGE		PAGE
Batter Cakes.....	122	Sunshine Cake.....	163
Buckwheat Cakes.....	122	Scripture Cake.....	163
Buckwheat Cakes.....	123	Velvet Sponge Cake.....	163
Corn Batter Cakes.....	123	White Loaf Cake.....	163
Whole Wheat Pancake.....	123	Almond Cake.....	164
German Pan Cakes.....	123	Nut Cake.....	164
Graham Griddle Cakes.....	123	Almond Cream Cake.....	164
Waffles.....	123	Ambrosia Cake.....	164
Shavings.....	124	Brown Chocolate Cake.....	165
Cheese Toast.....	124	Blackberry Jam Cake.....	165
Graham Toast.....	124	Custard Cake.....	165
Rice Toast.....	125	Caramel Cake.....	165
Zwieback.....	125	Cake for Small Family.....	166
CAKES		Caramel Cake.....	166
Angel Cake.....	155	Chocolate Cake.....	166
Angel Food.....	156	Chocolate Cake.....	167
Bride's Cake.....	156	Cocoa Cake.....	167
Corn Starch Cake.....	156	Chocolate Caramel Cake.....	167
California Cake.....	156	Caramel Frosting.....	167
Coffee Cake.....	156	Cold Water Cake.....	168
Coffee Cake.....	157	Dandy Cake.....	168
Dark Cake.....	157	Devil's Food Cake.....	169
Devil Food Cake.....	157	Fig Cake.....	169
Fruit Coffee Cake.....	158	Cold Layer Cake.....	169
Fruit Cake.....	158	Grand Duke Cake.....	169
Thanksgiving Fruit Cake.....	159	Jam Cake.....	170
Gingerbread.....	159	Jelly Roll.....	171
Soft Gingerbread.....	159	Kelly Island Cake.....	171
Soft Gingerbread.....	160	Lemon Jelly Cake.....	171
Ginger Bread.....	160	Marble Cake.....	171
Fruit Gingerbread.....	160	Marshmellow Cake.....	172
Honey Cake.....	161	Minnehaha Cake.....	172
German Honey Cake.....	161	Maud S. Cake.....	172
Hickory Nut Cake.....	161	Mocha Tart.....	172
Little Cream Cakes.....	161	Spice Cake.....	173
Metropolitan Pound Cake.....	161	Spanish Bun.....	173
Peach Short Cake.....	162	Sponge Custard Cake.....	174
Simple Sponge Cake.....	162	Three Ply Cake.....	174
Sponge Cake.....	162	Vanity Cake.....	174
Sunshine Cake.....	162	White Layer Cake.....	174
		White Cake.....	174

INDEX.

PAGE	PAGE
White Layer Cake.....175	Little Anise Cakes.....186
Washington Cream Cake.....175	Lemon Crackers.....186
World's Fair Cake.....176	Lemon Drops.....186
Ambrosia Icing.....176	Macaroons.....186
Boiled Icing.....176	Nut Macaroons.....187
Chocolate Caramel Icing.....177	Nut Cakes.....187
Caramel Icing.....177	Rocks.....187
Chocolate Icing.....177	Spanish Buns.....187
Cocoanut Icing.....177	Sand Tarts.....187
Fruit Filling.....177	Warm Sponge Cake.....187
Icing for Spice Cake.....178	
Ice Cream Icing.....178	CANDIES AND SWEETBREADS.
Lemon Filling.....178	Butter Scotch.....214
Marshmellow Icing.....178	Cream Candy.....214
Maple Sugar Icing.....179	Fondant.....214
Minnehaha Icing.....179	French Fondant.....215
Orange Icing.....179	Maple Cream.....215
White Mountain Icing.....179	Peppermint Creams.....215
	Tutti-Frutti Cream Candy..216
COOKIES, CRULLERS, ETC.	Walnut Cream Candy.....216
Caraway Seed Cookies.....179	Hickory Nut Cream Candy..216
Cookies.....179	Molasses Candy.....216
Cookies.....180	Peanut Candy.....216
Chocolate Cookies.....180	Chocolate Caramels.....217
Fruit Cookies.....180	Marshmallows.....217
Drop Fruit Cakes.....181	Maple Caramels.....217
Excellent Cookies.....181	Chocolate Fudge.....217
Jenny Lind Cookies.....181	Vassar Fudge.....217
Nutmeg Cookies.....181	Fudge.....218
Oatmeal Cookies.....181	Turkish Delight.....218
Crullers.....182	Peanut Candy.....218
Grandmother's Doughnuts..182	Divinity Candy.....218
Cream Puffs.....183	Sea Foam.....219
Eclairs.....183	Candied Cherries.....219
Egg Kisses.....184	Candied Tomatoes.....219
Ginger Snaps.....184	Stuffed Dates.....219
Ginger Drops.....185	Glace Nuts.....219
Hickory Nut Egg Kisses.....185	Pop Corn.....220
Hickory Nut Cakes.....185	Pop Corn Balls.....220
Hermits.....185	Pop Corn Cake.....220
Jumbles.....186	Pop Corn Fritters.....220

INDEX.

	PAGE		PAGE
CATSUPS.		CUSTARDS AND CREAMS	
Catsup Without Spices.....	77	Almond Custard.....	198
Cold Catsup.....	77	Apple Custard.....	198
Cucumber Catsup.....	77	Apple Snow.....	198
Grape Catsup.....	77	Banana Cream.....	198
Tomato Catsup.....	78	Bavarian Cream.....	199
Walnut Catsup.....	78	Charlotte Russe.....	199
		Cheese Foudne.....	199
CHAFING DISH.		Cherry Bavarian Cream.....	199
Chicken A la Newberry.....	103	Cherry Gelatine.....	200
Chicken Au Gratin.....	103	Cherry Souffle.....	200
Chicken Fricassee.....	103	Charlotte Cream.....	200
Chicken Terrapin.....	103	Chocolate Cream.....	200
Creamed Eggs.....	103	Chocolate Custard.....	200
Dream Cakes.....	104	Chocolate Sponge.....	201
Eggs A la Golden Rod.....	104	Cocoanut Custard.....	201
Eggs with Bread.....	104	French Charlotte.....	201
Frizzled Ham.....	104	Frosted Figs.....	201
Ham With Eggs.....	104	Fruit Gelatine.....	202
Bellevoi Stew.....	104	Judge Peter's Pudding.....	202
Creamed Oysters.....	105	Hamburg Cream.....	202
Oyster Soup.....	105	Iced Timbale of Rice.....	202
Panned Oysters.....	105	Lemon Jelly.....	202
Soft Cream Omelet.....	105	Marshmellow Cream.....	203
Fried Tomatoes.....	105	Neapolitan Blanc Mange.....	203
Squabs on Toast.....	106	Oranges for Dessert.....	203
Sweetbreads and Mush- rooms.....	106	Orange Souffle.....	203
Creamed Sweetbreads.....	106	Raspberry Flumery.....	204
Welsh Rarebit.....	106	Souffle De Russe.....	204
Ham Rarebit.....	107	Spanish Cream.....	204
		Strawberry Bavarian Cream.....	204
CROQUETTES.		Strawberry Velvet.....	205
Chicken Croquettes.....	54	Tapioca Cream.....	205
Chicken or Veal Croquettes.....	54	Tapioca Custard.....	205
Meat Croquettes.....	55	Tapioca Ice.....	205
Oyster Croquettes.....	55		
Salmon Croquettes.....	55	EGGS	
Veal Croquettes.....	56	Baked Eggs.....	57
		Boiled Eggs.....	57
		Deviled Eggs.....	57
		Egg Salad.....	58

INDEX.

	PAGE		PAGE
Fried Eggs.....	58	FROZEN DAINTIES	
Hard Boiled Eggs.....	58	Bisque Glace.....	206
Nest Eggs.....	58	Coffee Glace.....	206
Poached Eggs.....	58	Meringue Glace.....	206
Scrambled Eggs.....	58	Apricot Cream.....	207
Shirred Eggs.....	59	Caramel Ice Cream.....	207
Soft Boiled Eggs.....	59	Chocolate Ice Cream.....	607
Stewed Eggs.....	59	Coffee Ice Cream.....	207
Stuffed Eggs.....	59	Peach Ice Cream.....	207
Swiss Eggs.....	59	Peach Ice Cream.....	208
Eggs a la Martin.....	60	Maple Ice Cream.....	208
Packed Eggs.....	60	Pineapple Ice Cream.....	208
Omelet.....	60	Strawberry Ice Cream.....	208
Cheese Omelet.....	60	Vanilla Ice Cream.....	209
Hempstone Omelet.....	60	Chocolate Dope.....	209
Omelet Souffle.....	60	Fruit Ice.....	209
Facts Worth Knowing.....	233	Grape Ice.....	209
		Green Grape Ice.....	210
		Lemon Ice.....	210
FISH		Orange Ice.....	210
Baked Fish.....	19	Peach Ice.....	210
Baked White Fish.....	20	Pine Apple Ice.....	210
Baked Fish.....	20	Strawberry Ice.....	210
Boiled Fish.....	21	Frozen Pudding.....	210
Boiled Salt Mackerel.....	21	Nesselrode Pudding.....	211
Broiled White Fish.....	21	Hokey Pokey.....	211
Broiled Fish with Rice.....	21	Maple Parfait.....	211
Brook Trout.....	22	Apricot Sherbet.....	212
Creamed Salmon.....	22	Lemon Sherbet.....	212
Clear Sauce for Fish.....	22	Cherry Mousse.....	212
Cod Fish Balls.....	22	Pineapple Mousse.....	212
Cream Cod Fish.....	22	Cafe Frappe.....	212
Creamed Fish Sauce.....	23	Frozen Orange Souffle.....	213
Escalloped Salmon.....	23	Three of a Kind.....	213
Fillets of Fish.....	23		
Fish Furbot.....	23	FRUITS.	
Fried Fish.....	23	Baked Apple.....	188
Lobster Farci.....	24	Apricot Marmalade.....	188
Salmon Roll.....	24	Apple Butter.....	188
Tartare Sauce for Fish.....	24	Blackberry Jam.....	188
		Canned Peaches.....	189

INDEX.

	PAGE		PAGE
Canned Pine Apple.....	189		
Canned Plums.....	189	GAME AND POULTRY	
Canned Pears.....	189	Chicken Fried in Oven.....	30
Corn and Tomatoes.....	190	Chicken Patties.....	30
Cherry Jam.....	190	Chicken Souffle.....	30
Cherry Butter.....	190	Creamed Chicken.....	31
Canned Strawberries.....	190	Cream of Chicken.....	31
Cherry Preserves.....	190	Chicken Pie with Oysters.....	31
Damson Plums.....	191	Chicken Pot Pie.....	31
Green Gage Plums.....	191	Fried Chicken.....	32
Ginger Pears.....	191	Pressed Chicken.....	32
Gooseberry Relish.....	191	Roast Chicken.....	32
Grape.....	191	Stewed or Fricassee.....	33
Grape or Plum Butter.....	192	Roast Duck.....	33
Grapes Spiced.....	192	Roast Wild Duck.....	33
Ive Seedling Grape Jelly.....	192	Frogs.....	34
Cranberry Sauce.....	192	Game Pie.....	34
Lemon Butter.....	192	Roast Goose.....	34
Orange Marmalade.....	192	Partridges.....	34
Peach Butter.....	193	Pigeon Pie.....	35
Peach Chop.....	193	Broiled Quail.....	35
Peach Preserves.....	193	Fried Quail.....	35
Pear Marmalade.....	193	Quail on Toast.....	35
Pine Apple Jelly.....	193	Roasted Quail.....	36
Pine Apple Marmalade.....	194	Rabbit.....	36
Preserved Apples.....	194	Hassenpeffer or Sour Rabbit.....	36
Quince Chop.....	194	Larded Rabbit.....	36
Quince Honey.....	194	Stewed Squirrel.....	36
Quince Marmalade.....	194	Snipe and Woodcock.....	37
Quince Cheese.....	194	Fried Squab or Doves.....	37
Quince Sticks.....	194	Braised Turkey.....	37
Raspberries Steamed.....	195	Roasted Turkey.....	38
Strawberry Jelly.....	195	Venison.....	38
Strawberry Preserves.....	195	Chestnut Stuffing.....	38
Strawberry Sunshine.....	195		
Tomatoes Canned Whole.....	196	INVALID TRAY.	
Tomato Honey.....	196	Beef Tea.....	221
Tomato Jam.....	196	Beef Essence.....	221
Tomato Preserves.....	196	Crust Coffee.....	221
Watermelon Preserves.....	196	Dandelion Wine.....	221
		Eggnog.....	222
		Egg and Milk Junket.....	222

INDEX.

	PAGE		PAGE
Flaxseed Lemonade.....	222	Beefsteak with Mushrooms..	41
Flour for Summer Complaint.....	222	Beef Tongue.....	41
For Insect Stings.....	222	Broiled Steak.....	41
Grape Juice.....	222	Cannelon of Beef.....	42
Game Broth.....	222	Corned Beef.....	42
Gruel.....	223	Fricassee of Dried Beef.....	42
Koumiss.....	223	Pickled Tongue.....	42
Lemon Whey.....	223	Porter House Steak.....	42
Mulled Buttermilk.....	223	Pot Roast of Beef.....	42
Panada.....	223	Pressed Beef.....	43
Rice Candle.....	223	Roast Beef.....	43
Rennet.....	224	Spiced Beef.....	43
Vinegar Stew for Hoarseness.....	224	Steamed Meat.....	43
LEFT OVERS		Lamb Chops.....	43
Stale Bread.....	229	Lamb Roast.....	44
French Toast.....	229	Lamb Stew with Peas.....	44
Baked Hash.....	229	Mutton Pot Stew.....	44
French Hash.....	229	Baked Ham.....	44
Hash.....	229	Boiled Ham.....	44
Calf's Head Hash.....	230	Broiled Ham.....	45
Ham.....	230	Fried Ham.....	45
Deviled Ham.....	230	Pork and Veal Roll.....	45
Turkey Stew.....	230	Pork Chops.....	45
Potato Balls.....	230	Pork Steak.....	46
Fish.....	231	Pot Roast.....	46
Fish Chowder.....	231	Roast Pig.....	46
Stale Cake.....	231	Roast Pork.....	46
Scalloped Eggs.....	231	Sausage.....	47
Jelly.....	232	Sausage Rolls.....	47
Meat Pie.....	232	Spare Rib Pot Pie.....	47
Scalloped Potatoes.....	232	Baked Spare Rib with Po- tatoes.....	48
Cusk a la Creme.....	232	Ham and Egg.....	48
MEATS		Calf's Liver and Bacon.....	48
Beef a la Mode.....	40	Pressed Veal.....	48
Beef Boudines.....	40	Escalloped Calf's Brains.....	49
Beef Flank Steak Roast.....	40	Veal Chops.....	49
Beef Omelet.....	41	Veal Birds.....	49
Beefsteak Smothered in Onions.....	41	Veal Loaf.....	50
		Veal Roast.....	50
		Veal Steak.....	50

	PAGE		PAGE
Veal Stew.....	50		
Sweet Breads.....	51	PASTRY	
Creamed Veal Patties.....	51	Flaky Pie Crust.....	126
Creamed Sweetbreads and Mushrooms.....	51	Puff Paste.....	126
		Apple Pie.....	127
MEAT SAUCES.		Cherry Pie.....	127
Apple Sauce.....	52	Chess Pie.....	127
Caper Sauce.....	52	Citron Pie.....	128
Celery Sauce.....	52	Cocanut.....	128
Cranberry Sauce.....	52	Cranberry Pie.....	128
Drawn Butter.....	52	Cream Pie.....	128
Hollandaise Sauce.....	52	Chocolate Pie.....	129
Mint Sauce.....	53	Custard Pie.....	129
Mushroom Sauce.....	53	Jelly Pie.....	129
Prepared Mustard.....	53	Kreigbaum Crumb Pie.....	130
Tomato Sauce.....	53	Lemon Pie.....	130
White Sauce.....	53	Pine Apple Pie.....	131
		Peach Pie.....	131
OYSTERS		Pie Plant Pie.....	131
Angels on Horseback.....	25	Plum Pie.....	132
Baked Oysters.....	25	Prune Pie.....	132
Baked Oyster Omelet.....	25	Pumpkin Pie.....	132
Broiled Oysters.....	25	Raisin Pie.....	132
Creamed Oysters.....	25	Rice Chocolate Pie.....	133
Deviled Oysters.....	25	Rhubarb Pie.....	133
Escalloped Oysters.....	25	Strawberry Pie.....	133
Fried Oysters.....	25	Transparent Pie.....	133
Oysters Au Gratin.....	25	Vinegar Pie.....	134
Oyster Cocktails.....	27	Washington Pie.....	134
Oyster Fritters.....	27	Whipped Cream Pie.....	134
Oyster Soup.....	27	Bramberry Tarts.....	134
Oyster Patties.....	27	Orange Tartlet.....	135
Oyster Pot Pie.....	27	Mince Meat.....	135
Oyster Sauce.....	28	Peach Short Cake.....	136
Oyster Sausage.....	28	Orange Short Cake.....	136
Oyster Soup.....	28	Strawberry Shortcake.....	136
Philadelphia Fried Oysters.....	28	Transparencie.....	136
Pigs in Blanket.....	29	Cheese Straws.....	136
		PICKLES	
		Bean Pickles.....	79
		Brine Pickles.....	79

INDEX.

	PAGE		PAGE
Pickled Beets.....	79	Coffee Cake Pudding	141
Pickled Cauliflower.....	79	Corn Pudding.....	141
Pickled Cherries.....	79	Corn Meal Pudding.....	142
Celery Sauce.....	80	Corn Starch Pudding.....	142
Chili Sauce.....	80	Cranberry Roly Poly	142
Chow Chow.....	80	Cream Cake Pudding.....	142
Chutney Sauce.....	81	Date Pudding.....	143
Cucumber Sauce.....	81	Delmonico Pudding.....	143
Cucumber Pickles.....	82	Fig Pudding.....	143
Cold Mustard Pickles.....	83	Fruit Pudding.....	143
East India Pickles.....	83	Hasty Pudding.....	144
French Mixed Pickles.....	84	Kiss Pudding.....	144
India Sauce.....	84	Lemon Pudding.....	144
Mangoes.....	84	Lemon Cake Pudding.....	145
Mexican Chili Sauce.....	84	McKinley Pudding.....	145
Mixed Pickles.....	85	Orange Pudding.....	145
Mustard Pickles.....	85	Peach Pudding.....	145
Melon Pickles.....	86	Plum Pudding.....	146
Pickled Onions.....	87	Preserved Pudding.....	147
Peach Mangoes.....	87	Prune Pudding.....	147
Pickled Peaches.....	87	Queen of Pudding.....	147
Pickled Pears.....	87	Raspberry Pudding.....	148
Spiced Pears.....	88	Rice Cups.....	148
Pickled Lilli.....	88	Snow Pudding.....	148
Sweet Pickles.....	88	Steamed Pudding.....	148
Green Tomato Pickles.....	88	Suet Pudding.....	149
Watermelon Pickles.....	89	Tapioca Pudding.....	150
White Walnut Pickles.....	90	Woodford Pudding.....	150
PUDDINGS AND DUMPLINGS.		Hard Sauce for Pudding.....	150
Apple Dumplings.....	138	Apple Fritters.....	150
Cherry Dumplings.....	138	Apple Snow.....	151
Apple Tapioca Pudding.....	139	Apple Tapioca.....	151
AlmondMacaroon Pudding	139	Brown Betty.....	151
Apricot a la Neige.....	139	Cherry Cobbler.....	151
Bird's Nest Pudding.....	140	Cherry Roll.....	151
Batter Pudding.....	140	Creamed Apples.....	152
Bread Pudding.....	140	Cup Puffs.....	152
Carrot Pudding.....	140	Maple Sauce.....	152
Chocolate Pudding.....	140	Marshmellow Pudding.....	152
Christmas Pudding.....	141	Feather Pudding.....	153
		Pineapple Pudding.....	153

INDEX.

	PAGE		PAGE
Date Souffle.....	153	Date Sandwiches.....	62
Raisin Puffs.....	153	Deviled Ham Sandwiches.....	62
SALADS		Egg Sandwiches.....	62
Almond Salad.....	91	Indian Ham Sandwiches.....	62
Asparagus Salad.....	91	Mixed Cheese Sandwiches.....	62
Cabbage Salad.....	91	Nut Sandwiches.....	62
Celery Salad.....	91	Nastrutium Sandwiches.....	62
Chicken Salad.....	92	Olive Sandwiches.....	63
Cucumber Salad.....	92	Peanut Sandwiches.....	63
Fruit Salad.....	93	Pimento Sandwiches.....	63
Fish Salad.....	93	Sardine Sandwiches.....	63
Flower Salad.....	93	Sweet Sandwiches.....	63
French Mustard.....	93	SOUPS •	
Cheese and Pimento.....	94	Game Soup.....	9
Lettuce Salad.....	94	Bean Soup.....	9
Lobster Salad.....	94	Beef Soup.....	10
Nut Salad.....	95	Beef Vegetable Soup.....	10
Oyster Salad.....	95	Bouillon.....	10
Pork Salad.....	95	Calf's Head Soup.....	10
Potato.....	96	Clear Soup.....	10
Salad for 150.....	96	Consomme.....	11
Salmon Salad.....	97	Cream Corn Soup.....	11
Shrimp Salad.....	98	Celery Bisque.....	11
Sweetbread Salad.....	98	Cream of Corn Soup.....	12
Tomato Salad.....	98	Cream of Celery Soup.....	12
Turnip Salad.....	98	Cream of Fish Soup.....	12
Veal Salad.....	99	Cream of Pea Soup.....	12
Waldorf Salad.....	99	Cream of Potato Soup.....	13
Watercress and Walnut Salad.....	99	Crouton for Soup.....	13
Slaw.....	100	Egg Balls for Soup.....	13
Salad Dressing.....	101	Green Pea Soup.....	13
Tomato Jelly.....	102	Green Turtle Soup.....	13
Cheese Balls.....	102	Cream of Chicken Soup.....	14
SANDWICHES		Macaroni Soup.....	14
Cheese Sandwiches.....	61	Mock Bisque.....	14
Chicken Sandwiches.....	61	Noodle.....	15
Chopped Ham Sandwiches.....	61	Okra Soup.....	15
Clarice.....	61	Oxtail Soup.....	15
		Pink Soup.....	15
		Plain Bean Soup.....	16

INDEX.

	PAGE		PAGE
Potato Soup.....	16	Mushrooms with Chicken.....	69
Rice Soup.....	16	Broiled Mushrooms.....	70
Slock.....	16	Fried Parsnips.....	70
Soup Stock.....	17	Peas.....	70
Tomato Soup.....	17	Potato au Gratin.....	70
Turkey Bone Soup.....	17	Potato Chips.....	70
Turtle Soup.....	17	Potato Croquettes.....	71
Veal Soup with Dumplings.....	18	Potatoes Fried in Oven.....	71
Vegetable Soup.....	18	Creamed Potatoes.....	71
White Soup.....	18	Deviled Potatoes.....	71
VEGETABLES		French Fried Potatoes.....	71
Asparagus.....	64	French Fried Onions.....	71
Fried Apples.....	64	Lyonnais Potatoes.....	72
Baked Beans.....	64	Mashed Irish Potatoes.....	72
Boston Baked Beans.....	65	Stewed Potatoes.....	72
Brussels Sprouts.....	65	Viennoise Potatoes.....	72
Green Beans for Winter.....	65	Sweet Potatoes.....	72
Beets.....	65	Mashed Sweet Potatoes.....	72
Stuffed Cabbage.....	66	Puff Balls.....	73
Hot Slaw.....	66	Rice.....	73
Sauer Kraut.....	66	Spaghetti.....	73
Carrots.....	67	Spinach.....	73
Cauliflower.....	67	Stuffed Peppers.....	73
Corn Fritters.....	67	Succotash.....	74
Corn Oysters.....	68	Baked Stuffed Tomatoes.....	74
Dried Sweet Corn.....	68	Escalloped Tomatoes.....	74
Excellent Stewed Corn.....	68	Fried Tomatoes.....	74
Scalloped Corn.....	69	Stewed Tomatoes.....	75
Egg Plant.....	69	Tomatoes with Chopped	
Macaroni.....	69	Beef.....	75
Mushrooms Fried.....	69	Turnips.....	75
		Vegetable Soup.....	76

